The first Sheet.

The great and Rare art of candying cooking, distilling, Preserving, Pickling and Physick containing 2 Hundred thirty six - - - Receipts or above never before this made publick now made publick thro the intercession of Some friends for the use good & Benefit of the Country. ——

with Severall others for making Severall Sorts of wine.

Mary Statham

Her Book

September 22d A: D - - - - - 1724

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MS. Codex 251

To Candy Angelica

First set on yr water & make it Boyle then put in your Angelica & keep it close coverd & Scald it very tender and keep it close coverd then put it into water to cool letting of it lye 2 hours then Draine it out and put it into clarifyd Sugar and give it a little Boyle so let it stand for 2 Day's then drain it out of the Syrups again and Boyle the Syrups by it self till it will draw a little then put in your Angelica & let it Boyle together to a presdrving height so let it Stand for 2 Day's more then drain it out again & Boyle the Syrups by it self adding more fresh Sugar to it that there may be Enough to cover them when it is Boyld to draw a Span's length then put in yd Angelica & & Boyle it up to gether to a candy height then drain them & lay them out.

To Candy Oranges Lemmons chips or any thing Else.

First you must drain your Oranges or Lemmons very clean from the Syrups they are preservd in then take as much Sugar as is very well clarify'd as you think will cover them & Boyle to a full Span's length then put in y2 oranges or Lemmons So Boyle them together till the Sugar will blow in flakes thrō thes Skimmer then drain them & lay them out quickly while they are hot.

So much of Candying the next is of Cookery

To keep Damazeens all the Year.

Take your Damazeens & pick them and to every 3 pound take one of Sugar & put them in to a Jugg and cover it & set it in a pot of water over the fire till they be codled then put them out till they be cold then put them into what you intend to keep them in & melt Butter & Suit & pour over them.

To make a cake

Take a little more than 5 pound of flower and set it in the Oven to dry & set 6 pound of Currants w^th^ it after you have washd and pickd them clean then take half a pound of Almonds Blanchd & finely beaten with a little Rose-water to keep them from Oyling rub them with y^e^ flower & put in your Currants & nutmeg a quarter of an ounce of Cloves and Mace Some Cinnamon finely beaten 4 ounces of Sugar a full pint of Ale yeast 15 Eggs w^th^ half the whites beaten very well half a pint of Sack & a quart of thick cream Set your cream over the fire & put in a pound & half of Butter let it Stand till it be almost melted then take it off & when it is Blood warm mix all together then lay a Cloth over it & Set it against the fire to rise then Stir it well together & put it then in your Garth & let it be well butterd prick it to the Bottom with a Knife in Severall places So Set in the Oven to Bake when it is Baked Ice it & Set it in the Oven to Harden.

To fry Beef Stakes.

Take fresh Beef cut it in thin Slices hack it w^th a knife very well Season them w^th a Little pepper and Salt & Some Nutmegg and Shred Herbs put them into a pan with a Little water & Some old Beef fry them in this till the Gravy is very well out of them then put it forth that is the Gravy & Stir in 2 or 3 Anchovies a Shelot a Bunch of sweet herbs a Spoonfull of Clarett then take out the herbs & melt in the Liquor a good quantity of Butter then take the stakes up & lay them in a Dish with all Sorts of pickles.

To make a quaking Pudding or white pot.

Take a penny loave chip off the crust and cut it into thin Slices into a quart of cream put in Little Sliced Nutmeg make it Scalding hot & cover it close a while then beat it well together & put to it 8 Yolks & 5 whites of Eggs left out. Put in good Store of marrow or Beef Suit Shred Small a good quantity of Currants put in Salt & Sugar & Bake it in a Dish being buttered before you put in your pudding if you have a mind to Boyle it for a quaking pudding leave out the Currants & tye it in a cloth one hour will Boyle it.

Another way to make a Cake

Take of Butter flower and Sugar of each a pound two ounces of Carraway Seeds a little mace

Ten Eggs & but 5 of the whites mix your flower & all your Spice together work your Butter till it is almost come to cream with your hands then put in your Eggs that are well beat to the Butter and put in your flower by degrees it must be an hour a Making and do not let it stand after it is made. 3 quarters of an hour will Bake it.

For Hogs Puddings

For almond Hogs puddings take a pound of Almonds blanch'd & beaten one pound of Sugar 1 pound of Suit the marrow of 3 Marrow Bones & grated white Bread 8 or 10 Eggs leaving out half the whites mace & Cinnamon a little musk and amber-Greas'd mix these with Cream & fill your Skins.

For Rice Hogs Puddings

Take a pound of Rice Steep 2 pound of Currants one penny loaf 8 or 10 Eggs leaving out half the whites one pound of Suit, Cinnamon & mace and a little Nutmeg mix these with cream & fill your Skins - For Hogs Puddings take as much Liver as Both yd Liver and Being Boyl'd then put in grated white Bread Sugar Currants & Leek mix all these together and fill yd Wide raps

For a Scotch Collop Pye

Take a fillet of veal cut it into thin Slices & and beat it tender with a Rolling pin Season it with Cloves, mace, Nutmeg, Salt & a little pepper make your Pye and cut an Onion in two and lay in the Bottom then lay a Lay of your Collops Some Slices of Bacon cut them and take the Yolks of 3 or 4 hours Boyld hard hackd Small & Strew Some betwixt every Row of your meat with Some parsley and Sweet Herbs Strewd till your Pye be full enough put fresh Butter on your Pye and lid & just as it goes in the Oven put a little water or Gravy in it let it Bake an hour and half then cut off the lid & pour out all the fat put in a good Deal of mutton Gravy & Beaten butter together mixt you may put into the pye pickled Mushrooms cockells or Oysters Slice a Lemmon & lay it on the tops of the Pye Serve it without a lid.

To Dry Ham's

Lay your Ham's 4 Days in Dry Salt Salting them well in every all the 4 Day's and make a Brine of Spanish Salt Strong Enough to Bear an Egg above the Brink then lay the Bacon in it a week or more then Hang it in the chimney wood is burnd but not too hot let it hang till it is Dry then Boyle it in Hay

A Carrot Pudding

Take a quart of cream 10 Eggs beat them well thicken it with a pretty quantity of Bread and as much grated Carrot. Two Spoonfull of flower Sweeten it to your tast put half a pound of

melted Butter to it Stir it well so Butter your Dish and Bake it.

To make Ala-mod Beef

Take lean Beef as much as will be a dish cut it in thin slices Lard it with Bacon and Lemon Pill Strike into every place a clove or 2 then put it into a Stew pot with as much water or Broath as will cover it put to it a whole Onion a clove of Garlick a handfull of Sweet Herbs Shred Small, whole pepper. 2 or 3 Anchovies the juice of A lemon or Some white wine vinegar and a little Salt let all these Stew together till the beef is enough put in the Yolk of an Egg or 2 Shake it a while & Serve it together on a Dish.

To Salt Neats Tongues

Salt them with Salt Peter and a little other Salt let them lye 14 Days then take them out & give them a Dip in Scalding water over the fire so hang them in the Chimney a while wher wood is Burn'd after hang them further off lay them in warm water the Night before you Boyle them the next Day Boyle ym in water with Hay &

To make Lemmon Cream

Take the juice of 2 Lemmons Shred the rinds and lay them in Steep in the juice 3 hours then Boyle a quart of Cream put to it ye Yolks of 2 Eggs well Beaten and Stir it a while over the fire then Season it wth Rosd water & Sugar when

when it is cold strain in the juice of the Lemmons from the Rinds Stir it well in so serve it up —

To make Goosbery Custards

Scald a quart of goosbery's very tender & mash y^m then mingle a quart of good Cream with y^m & Straine the Cream from them put to it the Yolk of 6 Eggs & Sweeten it so Bake them in a Slack oven eat them cold.

To make Birch Wine

Take your Liquor and Boyle it 3 quarters of an hour Scumming it all the while then put to 14 Gallons of the Liquor 28 pound of Sugar so let it Boyle Still 3 quarters of an hour longer Safely Scumming of it then take it off the fire & when it is almost pour it Softly from the Setlings & add Barm to it let it work 2 or 3 Days till it has a Barm on it as if it were Ale then tun it into a Barrell Smoak'd with Brimstone let it Stand a Year then Bottle it.

To make Almond Cake

Take one pound of Almonds one pound of Sugar Sears'd Blanch your Almonds & wash y^m in 3 or 4 waters Dry them with a Cloth then Beat y^m in a Stone morter very Small put Rose water to them as you beat them when they are enough beat them in a Dish over a Chafing Dish of Coals put in your Sugar when it is well melted put in the whites of 5 Eggs being well beaten with Some Rose water let it Stand on the fire till it be put out and not run abroad then put it on your Wafers being laid on white paper lay them on the Bottom

of a Sieve. to keep them from the Oven Sift Some Sugar on them and Set them imeadiatly in the Oven They must Stay but a little while in the Oven.

To Roast a Shoulder of mutton wth Oysters.

Take Oysters and Stew them in their own Liquor wth a little peppor Cloves and Mace then take Some sweet Herbs and Chop them Small and Boyle them in wt. wine and water when they are Boyld Enough put the Oysters with the Liquor to them & you may put to it Some Lemmon Shred Small & Yolks of 2 or 3 Eggs Boyld hard & Shred, cut Some of the Oysters wth them & Some of the other things Stuff your mutton there must be an Anchovie or 2 amongst them So Roast your mutton & when it is. Enough Strew the Remainder of your Oysters & herbs a little together & pour it on the meat laying Some of the Oysters on the Mutton. —

Another way to make a good Cake

Take 7 pound of fine flower being well dryd & put into it 3 quarters of a pound of Sugar 2 Nutmegs & as much mace being finely beat then put in a quart of Ale yeast then take a quart & half a pint of cream Set it on the fire put into it 3 pound of Butter when it is melted take it off & take 20 Eggs 10 of the whites taken out beat them well then put them into the cream being pretty Cold then put it into the flower wth a little glass of Rose-water & Sack mixt Stir

them altogether & set it to the fire to rise then take 6 pound of Currants well dry'd put them in and Stir them well together put it into a hoop and So Bake it. It must Stand in the Oven 2 hours. It must be but a little Rose-water & Sack that you put in.

To make a Calves-head Hash

When it is half Boyld then cut it into thin Slices then Stew it into some of the Broth you Boyle it in wth a Bunch of Sweet herbs & a little Nutmeg then put into it a porringer of white-wine or Claret wth 3 Anchovies Disolv'd in it when it is Strewd ready to be Dish'd put in the Yolks of 6 Eggs well beat & a few Slices of Lemmon So Serve it up.

To make Marmalett of Oranges & Lemmons

Take 6 oranges or Lemmons cut them in halves & cut out the Pulp & Boyle the Pills till they are very tender Shift the water 3 times in the Boyling but the water must be hot before you put them in. when they are tender Enough chip off the Yellow side and Stamp them Small then pare a 4 pippins core and quarter them Scald them in water pretty tend: and while they are warm Rub them and the Oranges together thrō a Hair Sieve then take as much Sugar as the Pulp weight and put in a Skelot with water Enough to melt it wn it is melted put in the Pulp with 4 Spoonfull of the Pippin Water when it is Boyld to marmalet take it off & put to it a Spoonfull or 2 of the juice of Oranges So pot it up

If you would have past Boyle the Sugar to a Candy hei-
ght almost Before you put in the Pulp so Boyle
it half an hour & put it into thin Glasses or plates
to cut out. when it is Dry Enough to hold together.

To keep quinces all the Year.

Cut some of the worst quinces into very Small
pieces Boyle y^m in water till they last Strong of y^e
quinces to every Gallon of water put 2 handfulls
of Salt as much of honey half a pint of w^t wine
vinegar all in the Boyling water. when Enough & cold
Strain it and put it into an Earthen Vessell or
Rather a glass one if you have put in as much
of the best quinces as will go into the Liquor
Stop them up close that no Air get in them and
they will keep all the Year.

To Stew a Rump of Beef

Take a young fat rump of Beef the Day before
you intend to use it Rub it gently with Salt
and pepper then take thyme, Marjoram, Savory, Parsley
& a little penny-Royall Shred these well w^th a pound of
Beef Suit a little Nutmeg Pepper and Salt wet
it with Eggs mix all these together & Stuff the Beef
all over then lay it in a pot fit for it laying it fat
side Downward put in 2 Onions as much Strong
Broath as will cover it let it Stew 5 or 6 hours
when it is half Stewd put in a pint of Claret a
Blade of mace & one Anchovie then turn y^e Beef
so let it Stand till it be Enough then
make toasts of Bread & lay it in the Dish to
Serve it.

To make Apple-pasty to fry

Take par'd apples cut ym into Small pieces Stew ym to pap wth claret wine and Spice then put in a good peice of Sweet Butter Cinnamon ginger Rose-water and plump'd Currants then put them into Puff paste and fry them to Serve them up with Sugar.

To make Lemmon Cream

Take 4 fair Lemmons chip them thin then Shred those chips very Small put them into a Porringer & Squeese in the juice of ye Lemmons among them & let ym Stand 2 hours in wch time beat ye white of 4 Eggs & ye Yolks of 4 Eggs beat ym very well & put ym to ye Lemmons yn Put to them a pint of fair water & a quarter of a pint of Rose-water Stir all these well & Strain them thro a Canvas Strainer & Sweeten it with Double Refind Sugar & amber grease if if you please. Then set them over a Chafing Dish of Charcoals Stirring it Continually it must Scald but Never Boyle let it Stand till it be as thick as any Cream then put them out and Serve them to the Table as you please—

To make Mackroons

Take a pound of Almonds blanch pick & husk them wash them clean then dry them in a Sieve put them in a Stone morter beat them fine with a little Rose-water then take 14 Ounces of fine loaf Sugar mixe it up together wth your Wafers and then Bake them

To make a pound of Naple Bisket

Take 15 Eggs & Beat them till they are very thin then put in 2 pound and a half of fine Sugar beat them together half an hour put in a quarter of a pint of Rose water & half a Dram of Musk beat all together then put in 2 pound of fine flower beat all togeth then put them into a pan to Bake.

To make Medear

Take 2 Gallons of Spring water & 4 pound of Raysons of the Sun Stond & 2 Lemmons sliced then put these into your water & let it Stand 3 Day's Squeesing it night and Day with your hands then Strain it out into a pot & let it Stand till it be clear & Bottle it It will be ready to Drink in a Fortnight

To make leech of Almonds

Blanch & beat 3 quarters of a pound of Almonds & put to them a pint of Sweet Cream mingle the Almonds with it & Strain it and make it like milk then put in a Blade of mace a grain of musk a piece of Isceing Glass so let it Boyle on a Chafing Dish of Coals & sweeten it with Sugar & if you please you may colour it with the juice of Clovers Gill. iflowers or Chocolat or other Colours what you pleas then let it run thro a Hair Sieve into Dishes & when it is Cold you may cut it out & lay it into what shapes you please.

To Make an Almond Caudle

Boyle 3 pints of ale with Cloves mace nutmeg & Sliced White Bread then have Ready a pound of Almonds Beaten & Blanched Strain them out with a pint of white wine & thicken the ale with it & when it Boyles sweeten it as you please & Serve it up.

Serve it.

To make Jumbles

Take a pound of fine flower dry it well & a pound of Sugar finely beaten Searsd thrō a tiffany 1 Egg half a quarter of a pound of Butter half an ounce of Corriander Seeds then work them into a Paste with Rose water Rowl them out into Small Rouls and make them of what Fashion you fancy Butter the plates you Bake them on when they come out of the Oven with a Bunch of feathers Ice them all over with Rose-water & Sugar Boyld together.

To make whipt Sillibubs

Put to a quart of Cream 8 Spoonfull of Sack a Lemmon cut in 2 peices 1 white of an Egg well Beaten put in Sugar & Beat it till it froth keep the Lemmon in all the while take it out when you have filled your Glasses.

To make fine Sugar Cakes

Take a pound of Sweet Butter melt it and put it to a pound and half of Sugar finely Searsd, 6 Eggs leave out 3 whites 6 spoonfull of good Rose water bind it with as much fine flower as will make it Stiff. Prick it for fear of Riseing Bake them on plates and never Stop the Oven.

To make Cheese Cakes

Take yr Curds & hang them up in a Strainer so let the whey Run from them then for 2 quarts of Curds put one quart of Cream and beat with the Curds one pound of fresh Butter & then put in 12 Yolks of

Eggs and 6 whites a Glass of Sack and Rose-water season it with nutmeg Cinnamon and Sugar & 3 quarter of a pound of Currants mix all together & fill the Covins at the Oven

To make Almond Cream

Take a quart of Cream and Boyle it then take 4 0 unces of almonds and Blanch them and Beat them well with 3 or 4 Spoonfull of Orange flower-water putting it in at twice you may put in 3 Spoonfull at a time which is 6 Spoonfull in all then take the whites of 6 Eggs & beat them very well when your almonds are beat so long as they are Soft and Pulpy and not nuff or any Shining to be seen in them put them in a Cloth or Sieve which is bett^r and rub the Pulp thro with the Back of a Spoon putting in some of the Cream upon them when you have gotten the Pulp out pound the almonds agen and Strain them as you did before and when all the milk is Strain'd through Set it on the fire & Stir it till it thicken but not Boyle Stir it till cold.

To Season an Egg Pye

Boyle 12 Eggs hard & Shred them Small with the weight of them in good Beef Suit season them with Cinnamon nutmeg and Sugar put in half a pint of Cream 2 or 3 Spoonfull of Sack and Rose water one pound of Currants half a pound of Raysons fill the Pye and when it is Bak'd but half a pound of Butter and the juice of Lemmon.

Serve it.

To Season a Calves foot Pye

Boyle 2 pair of Calves feet and take out all the Bones mince the meat Small Season it with a little Salt cloves mace and nutmeg one pound of Raysons half a pound of Currants Some canded Lemmon orange Pill and a few Dates Shred Small put in good Store of marrow or good Beef Suit and a little Buttr when the Pye is Bak'd put in a little Sack candle.

To Season a Calves Head Pye

You must Boyle the Calves head & cut the flesh about the Bigness of an Oyster and Season it as you did the Calves foot Pye.—

To Season a Chicken Pye

Bruise the Bones of Some and Joint the rest Season it wth Cloves mace Cinnamon nutmeg pepper & Salt Some Sweet Marjorum & Thyme Shred very fine Some Sliced Lemmons not the Pill fill the pye & put in Butter & when it is Bak'd Disolve 2 Anchovies in a pint of white wine & a Shelot So put it into the pye hot.

To Season a Turkey Pye

Take a Turkey and Bone it & Stick the Brest with cloves Season it with pepper Salt and mace then lard & Season a Duck & put into the Turkey Belly then lay it into the Pye & fill up the corner of the Pye with Balls of forc'd meat put in Butter & Bake it

To Season a Hare Pye

Parboyle ye Hare & take out all the Bones & Beat the flesh in a Morter with Some fat Bacon or

Or pork Soak it in claret wine all night the next day take it out & season it wth pepper Salt & nutmeg then lay the chine Bone of the Hare in Buttier & Bake it.

To pot Beef or Venison

Take a Buttock of Beef or Haunch of Venison Bone it and Skin it & Beat it in a morter with Some good Beef Suit Shred very fine then lay it in Claret wine all night the next day take it out & put to it 2 or 3 ounce of Salt Peter then take it out and Season it with Salt nutmeg and pepper put it into the pot with Butter under and over it when it is Baked take out all the Gravy & fill up the pot again with Clarify'd Butter.

To Collar Beef

Take a Surline or flank of Beef and Bone it and lay it in as much Pump water that is fair as will cover it put to it 4 ounces of Salt Peter & or 6 handfulls of white Salt let it lye in this pickle 3 day's then take it up & dry it & take half an ounce of Cloves mace and Pepper 1 nutmeg & beat them & Strew ym upon the inside of the Beef & roll it up in a Cloth and bind it fast with Coarse Tape take it in the Same Pickle and when it is Bak'd take it out of the pickle and hang it up in a net to Draine when it is cold unbind it & take off the cloth and bind it over again wth the tape when the pickle is cold Strain it and in the Beef So keep it close coverd for use this will keep very well 6 or 8 months & you may use it in a weeks time.

Serve it.

To Collar Fish

Take 2 good Eels or one good Junk and cut it down the Back and take out all the Bones & lay them in verjuice & water as much as will cover them then put in 2 handfulls of Salt let it lye in this pickle 12 hours then take them out and Dry them & Season the inside of the fish with clove mace nutmeg & pepper and some sweet herbs & 3 or 4 Anchovies shred small & strewd upon the inside of the fish and Roll it up in a Cloth and bind it fast with coarse tape Boyle it in the same Pickle fish it well when it Boyles put in half an ounce of whole pepper then let it Boyle half an hour then take out the Collars & let them cool & put them in again when the pickle is cold so keep them close and coverd for use. You must Collar a Pigg the same way you do a fish only leave out the Anchovies and you must let the Pig Boyle till it is as tender that you may thrust a straw into it

To make Elder-Berry wine

Take 20 pound of Maligo Raysons pick'd and Rubb but not wash'd shred or Bruise y^m put y^m to 4 Gallons of water let them Stand 10 Days then Strain the Liquor out thro a Hair Sieve having in readiness 6 pints of the juice of Elder-Berrys being boild in a jugg in a Kettle of water and draind out put it into the water when the juice is cold Stir it well together put it up into a Vessell y^t will fit it let it Stand in a warm place for

6 weeks or 2 months then Boyle it and in 3 weeks time it will be ready to drink. But it will keep a year if you set it in a Cool place.

Sauce for all Sort of wild Fowle

Half roast them and Cut them in every joint & let the Gravy run into the Dish and Set them over a Chafing Dish of coals with a pint of Claret some grated nutmeg 2 Anchovies some Lemmon pill minced 2 Shelots a little Thyme and winter Savory Shred Small then let them Stew half an hour.

Sauce for all manner of Land Fowle.

Take Slices of Onions Boyld with fair water & a little Salt and Bred Crumbs some pepper & nutmeg and 3 Spoonfull of white wine Some Lemmon Pill minced put in the juice of an Orange Beaten Butter and Gravy -

Sauce for a Cods head

Take a pint of white wine a Lemmon Sliced a pint of Shrimps a pint of Oysters with all the Liquor of y^m put in 6 Anchovies a few Barberry's Some nutmeg a little large Mace Let them Stew together and thicken the Same with 2 pound of Butter & 6 yolks of Eggs Boyle y^m in Salt and water Lemon pill and Sweet herbs garnish your Dish with Shrimps Oysters and Barberries.

To Stew Carps

Let them Blood at their lower fins stew y^m in their own Blood with claret wine put in pepper Salt nutmeg Horse radish and Sweet herbs Serve it up with Butter, 2 anchovies Some pickled Oysters and Some french Bread Toast.

erve it.

To make a Frigasie

Take Chickens and Rabbits cut them in pieces season ym with pepper Salt cloves & mace & some Sweet herbs shred small & a little grated white Bread fry ym with Sweet Butter then put ym in a Stew pan & put to ym a pint of white wine & a pint of strong Broth put in 2 Anchovies 2 or 3 Shelotts some Lemon Sliced Stew these to gether and put in 12 Balls of forcd meat then beat 4 Yolks of Eggs with a little white wine put altogether Stir it well and Dish it up.

To make a Calves head hash

Par Boyle 2 Calves heads take out all ye Bones of one and cut ye flesh about ye bigness of an Oyster lard the Tongue with Bacon and cut off the roots put to it some white wine mace Nutmeg salt & peppr put all into a Stew pan & put in some mutton Broth with oysters plumpt and all the Liquor of ym put in 3 anchovies 2 Shelotts some Lemmon Sliced stew these together then take some Violet & primrose leaves parsley and Sweet Marjorum shred small and Strew these upon the whole head & gridle it with a Grid-Iron yn Beat up 6 Yolks of Eggs wth a little white wine & nutmeg grated put all these together & Stir it well & dish it up Garnish the Dish with Oysters capers and Lemon with Balls of forcd meat -.

To make a Dish of Scotch Collops

Take a Leg of Veal & cut in thin Slices carbonate it on Both Sides with the Back of your Knife lard Some of ym wth Bacon & season it wth peppr Salt cloves mace nutmeg and Some Sweet herbs shred Small a little grated white Bread fry them

in Sweet Butter then put ym in a Stew pan & put in a pint of white wine & a pint of Strong Broth 3 Anchovies 2 Shalotts 12 Balls of forc'd meat yn Beat up 4 Yolks of Eggs with a little white wine put all these together Stir it well & Dish it up & garnish the Dish with forc'd meat Balls & Lemons & oranges Sliced.

To Stew Appples & to Colour them

Pare quarter & Core them & put ym in a Skellet put to them a little Rose-water & a little fair water Some Lemon pill minc'd fine 3 or 4 Cloves Some whole Cinnamon keep these Stirring over a clear quick fire untill they grow thick Sweeten ym with Sugar then to colour ym take Cochinell Bruis'd & ty'd in a Cloth dip it in fair water & strain it upon the Apples & it will make ym red for Yellow take Saffron use it the Same way. For Green take Spinage yt is the juice of it & mix it wth them.

How to fry Mutton Stakes.

Take Mutton cut in thin Slices beat it wth the Back of a Knife Season them with pepper Salt Cloves & mace then Shred Herbs Savoy Thyme and a little Lemmon Strew these on the Stakes then Strew on the Herbs Some grated Manchit very fine So fry ym in Butter for the Sauce for ym take almost half a pint of Strong Broth Stew in it 3 or 4 Anchovies washd an the Bones taken out 1 or 2 cloves 1 Shelott a bit or 2 of horse Radish put in one Spoonfull of Kychups a Bit of Lemon pill

Let all these Stew till the Anchovies be Dissolv'd then take out all the things & melt into it a good quantity of Butter.

To make Wafer Biskett

Take 1 pound of Loaf Sugar Sifted 9 eggs beat ym very well an hour then put a few carraway and Coriander Seeds into them & when you are just putting them into the Oven Stir in Half a pound of flower drop ym thin upon papers very well buttered and before they go into the oven Sift some Double Refin'd Loaf Sugar upon ym when you see ym rise take ym out of the Oven and bend them to a fork Stick and put them again into the Oven to Dry.

To make an Orange Pudding

Take the Peels of 4 Civill Oranges boyle ym in a good quantity of fair water an hour at a time 3 times changing the water each time then put ym in Cold water & let ym Stand all night then Dry ym with a clean Cloth & beat ym in a Stone or wooden Morter very well put half a pound of Grated Naple Biskett and one quart of Cream & 10 Eggs & but 5 of the whites beat these very well and Strain ym to the rest then grate in a Small Nutmeg & a little Salt & half a pound of good Sugar Stir all these together. Flower a Deep Pewter Dish and lay in a thick sheet of Puff paste the lay in the pudding and put in half a pound of fresh Butter in Small pieces

all over the Top then Cover it with another thin sheet of the Same Paste and Cut with fine work on the Brim of the Dish one hour will Bake it If you please you may put more Cream in and leave out 1 white of an Egg more than the Receipt Saith.

To make mince Pyes

Take of Beef Suit 3 pound 1 pound of lean Beef choppy Beef and Suet as Small as Dust then take half a pint of Sack the juice of 2 Lemons & the Pill Shred Small mace Cinnamon Cloves Nutmeg Salt Sugar candied Citron, orange Pill of all these put in to it to your taste.

To Stew a Fillet of Veal

Take Lemon Pill parsley and Marjoram a little of all a Bit of lean Veal twice as much Beef Suet as Veal an Anchovie a piece of lean Bacon a little pepper Cloves & mace & yolk of 2 Eggs make this into forc'd meat Stuff your Veal with Some of these the rest make up into Balls take one pound of Butter put into your Stewing pan then put in your Veal it must be often Stir'd & turn'd when it is Enough pour the Oyle off thicken the rest with flower for a Sauce then take Bacon Slic'd and fryed Eggs clarify'd and Cut and lay about it then fry your Balls and lay in the Sauce.

To pot Beef

Take a piece of lean Beef and Salt it with Bay Salt & let it lye 2 Days then turn it & let it lye

as long on the other side then take it and wash it and put Some Claret into the Pot with it when it goes into the Oven and when it is Baked take it and Pull it to pieces and put it hard down make Sure to pot fat and Lean together. ——

To make a Dish of a neck of Veal

Cut your Veal into Chops put in as much wates as will almost Cover it with a little Lemon pill 3 anchovies a blade of mace wch must be whole & whole Jamaico pepper y^e^ juice of a Lemon y^e^ Pill shred Small these Stew together & when y^e^ are almost ready to take it up beat up the yolk of 3 Eggs a little Cream & flower mix all these together & then thicken it up Garnish y^e^ Dish wth Barberry's & Slices of Lemon you must put in Some Butter wth y^e^ thickening a little will do But if you have no Lemon put in a Ligar. Any old meat you may do after this Manner as of Veal or Turkey but do not cut in the fat Garnish your Dish wth fryed Bacon & also wth fry'd Eggs and Clary.

To make plumb Broth

Take a leg of Beef Suet set it over y^e^ fire wth what other Bones you have let y^m^ Stew all night & all day & as y^r^ water Boiles away you must Renew it but let it Stew gently when it is enough Let it run thrd a Hair Sieve then Set it over the fire & put in your Spice & fruit, when they are plump put in a good deal of Claret & Colour your Bread with claret. & Sweeten it to your tast. ——

To make Pease Soop

When you have any Strong Broth Soak your Pease then put ym in & let ym Boyle till they are broak put in an Onion Stack with Cloves Boyle Spinage & parsley in water with a little Salt Butter & cut yr Bread in 4 Square Bits & fry ym in Butter make Balls of fore meat & fry ym put yr Herbs & Balls in the Dish & Serve it in.

To make Pig Sauce

Take white Bread & Boyle it up with water till you think it be of a right thickness Boyle your Sauce & chop it pretty small with a little Lemon pill shred small a little Sugar. & a little Butter mix all these together.

To make milk Gruell

Boyle yr water & Oat meal very well & pretty thick there must be Cinnamon Cloves & mace all Boyld whole in it put a third part of Cream to it & then put yr Currants to it & sweeten it when you take it up after you have put in yr milk when yr Currants are plump then it is Enough.

For Cheese cakes.

Take a pint & a quarter of a pint of Cream 7 Eggs all together Beat ye Eggs well then mix ye Eggs & cream together Stir ym over the fire till they turn put Cinnamon & mace in it before it has been set on the fire at all then put it in a Strainer take ye Curd & mash it with yr Spoon till it be tender then put in a penny Loaf & nutmeg grated

plump a few Currants then put in a little cream Sack or Rose water but do not make ym too thick Sweeten ym to yr tast.

To make a Cake Another way

Take 5 pound of flower 7 pound of Currants half a pound of Sugar of nutmeg cloves mace & Cinnamon 1 ounce of orange pill Lemon pill canded citron 1 pound in all mix them together yn take 2 pound of Butter 1 quart of cream or milk 20 Eggs 10 whites taken out a quart of ale yeast & Strain ym & work ym together & let ym Stand before the fire till the Oven be ready. an hour will Bake it & when you put no Sweet meats in ye weight of Sugar must be Doubled 1 pound of flower may be added wth one pound of Raysons Stond & Shred it will be the better.

To make an Almond Pudding

Blanch a quarter of a pound of almonds & beat ym very fine wth Rose water then take a quart of very thin Cream put yr Almonds into it & mix it very well then put in ye Yolks of 8 Eggs well Beaten a nutmeg grated & as much powder Sugar as will make it pretty sweet thicken it with grated Bread a little thicker than pan cake Butter. Butter yr Dish. 3 quarters of an hour will Bake it. you may set up the Stone but do not Stop it.

To make Gravy

Fry yr Beef Brown then put in an Onion & some water & let it fry a good while.

To make Jelly

Take a strong jelly of Calves feet & season it wth juice of Lemons Sacke Cinnamon, mace Nutmeg orange flower water when they are Boyld take ym off & when they are cold Beat ye whites of Eggs & Stir it till it Boyles then run it thro a St: rainer of woolen wth a Sprig of Rosemary in it let it run gently & do not Squeese it -

To pot Beef another way

Take what weight you please of the thick end of ye Bed of Beef it must be very young & fat Salt it very well with Salt peter & Bay Salt both beaten fine let it lye 3 or 4 Days or till you think ye Salt has enterd it well turning it every day then wash it from ye Salt in pump water & dry it wth a Cloth & lay it in a pot to Bake wth no Spice but 2 or 3 Blades of mace cover ye pot wth Rye paste & Bake it with Brown Bread & when you draw it put ye Liquer from it & turn it out in a Broad Dish & pull with yr fingers as Small as possible ye fat & lean together & lay it in ye pot you design to keep it in & close it down as you pull it or it will cool too fast there must be a many to pull it else it will cool too fast it will not close when it is cold cover your pots either wth Butter or ye fat yt comes from it in ye Baking.

To make a Carrot Pudding

Boyle yr Carrots very tender & beat ym in a Morter or Bowle & about ye quantity of 4 good Spoonfull of Carrots with half a pound of fresh Butter very well beaten 8 Eggs with but 2 whites well beaten half a pint of thick cream 4 Spoonfull of Sack nutmeg Sugar & Salt to your tast & 2 or 3 Spoonfull of Rose water (if you like ye last) Thicken it to a good Stiff Batter with Grated Bread about a penny Loaf will do Butter your Dish & pour it in just when the Oven is Ready an Oven heated as for Tarts will Bake it in an hour it must be very well beaten.

Another way

Grate Raw Carrots & take as much Grated Bread as Carrots 6 Eggs & as much Cream as will make it as thick as pancake Batter just before you set it in ye Oven Butter ye Dish & put in yr Pudding then pour on it half a pound of melted Butter

To make Cowslip wine

Take 4 Gallons of water 8 pound of Sugar & Boyle ym together gently an hour Scum it well let it cool till it be little more than blood warm yn put it in a Barrell wth a good up heapd peck of Cowslip peeps a little crushd put ym in at that warm ness Stir ym together well & a little after when it is a little cooler put in 3 Spoonfull of new Yeast cover it & as ye flowers work up Stir yn down sometimes. The next Day put in ye Outward Rinds of four Lemons ye juice also squeesd out of ye rest into ye Li-quor so let it Stand in a cool place close stopt

hour then grate in ye yellow of [illegible]

3 weeks then Bottle it adding a little Sugar to each Bottle.

To make Cheese-Cakes another way

Take a quart of good Cream set it on a fire y^t^ is not too Hot & cut into it a pound of Butter & & 3 quarters of Currants into it & Stir it till y^e^ Butter be melted then take 8 Eggs & beat y^m^ very well & a Spoonfull of flower then put it into your Cream & Stir it on y^e^ fire till it Stiffen put in Sugar to y^r^ taste & let it Stand till it be cold before you put it into y^r^ Paste.

To make a frigasie of Lamb

Take a ley of Lamb & cut it into pretty Large Slices & season it only w^th^ Salt then make Balls of Lamb or mutton & Suit & Season y^m^ w^th^ pepper Salt cloves mace nutmeg & Lemon pill then take Sweet Marjorum fine winter Savory Shred y^m^ Small & mix y^m^ all together & make y^m^ into Balls then take Sweet Marjorum fine winter Savory Spinage each a Handfull & Shred y^m^ very Smal & Boyle y^m^ loose

To make French Bread

Take a quart of new milk set a gill of it over y^e^ fire & melt in it 2 ounces of Butter then beat 1 Egg mix all together with a pint of good new Barm & a little Salt then take 2 pound of fine flower or as much as will make a light paste so beat it w^th^ y^r^ hand a quarter of an hour then put it into Dishes & let it rise well in y^m^ Bake it in a Sharp Oven 3 quarters of an hour then rasp y^m^ & Set y^m^ in again.

To make Ripe Goosberry wine

Take to a Gallon of Goosberry's a quart of water Boyld & cold again crush ym gently & Stir ym well wth ye water let ym Stand 2 or 3 Days then put it thro a Hair Sieve the put to a Gallon of ye Liquor a pound of Sugar Bung it close & let it Stand a week or more then Bottle it put in a Lump of Sugar It is ye Best at ye years End.

To make Almond Jumbles

Take half a pound of almonds blanch ym wth a very little Rose water then take half a pound of Double Refind Sugar beat ym well together till they be mixed then set it on ye fire keeping it Stiring till it be pretty Stiff & Beat ye whites of 2 Eggs well & put ym in a little after then take ym off ye fire Stir it till it be cold & Roll ym out in fine flower & Sugar the oven must be as hot as for Manchet

To make Kidney Puddings

Take a Sheeps Kidney's & Par-Boyle ym then Shred ym as Small as you can wth as much Suet then take of penny-Royall & Pot Marjorum of each a handfull & as much parsley pick ym & Shred ym well then take 6 or 7 Eggs beat ym well with 3 or 4 Spoonful of cream then mix altogether wth as much grated Bread as will make it very Stiff Season it wth Sugar & nutmeg as you please Boyle ym in Dishes Serve ym up wth Butter & Sugar & a little Sack

To make Lemon Puffs

hour then grate in ye yellow of 2 large Lemons & beat

Take a pound of Double Refin'd Sugar finely Sears'd & ye whites of 2 Eggs well Beaten mixe ym together wth yr Lemons then drops ym on a paper & Bake ym.

To make a Stake Pye

Season ye Stakes wth pepper Salt & Nutmeg & let it lye 1 hour then take a piece of the Leanest of a Legg of Mutton & mince it Small wth Ox Suet & a few Sweet Herbs then put in grated Bread ye Yoke of Eggs sweet Cream & Raysons of ye Sun work all these together wth yr hand till a pudding & Stiff then make it into Balls putting in a little Salt then put ym & yr Stakes in a Deep pye wth good Store of Butter Sprinkle a little Verjuice on it Bake it then cut it up & Roll Sage leaves in Butter & fry ym & Stick ym upright in yr wall & Serve yr Pye wthout a Cover wth ye juice of Oranges or Lemons.

To make a Calves head Pye

Boyle ye head very tender then Slice it thin Season it wth Nutmeg pepper & Salt & put in a good many Sweet Herbs Shred Small according as you like it it is good wth Some Lettice Spinage or Sorrell & about 8 or 10 Eggs grosely Broken & or 3 Eggs Yolks & whites Stir it altogether Bake it wth a pound of Butter put in a very good Paste an hour will Bake it & when it is Baked put in a little white wine & Sugar

A Dish called a Supper Dish

Take a Leg of mutton & cut it in thin pieces as long as you can & 3 or 4 fingers breadth then take Parsley Onions Penny Royal & thim & chop ym fine wth mutton Suet Season it wth wine pepper cloves mace & Salt so lay it upon ye Slices of mutton & Roll ym up & fasten every one with a Skuer then Roll ym in ye yolks of Eggs & grated Bread so Roast ym or Bake ym in a platter wth Butter. Thus you may do Veal but then put in Currants these do well Baked in a Pye or Stewd wth wine or Butter.

To make wine of Currants or Goosberrys

Take to every 4 pound of fruit a quart of water & one pound of Sugar bruise ye fruit & infuse ym in water 24 hours & let it be often stirred then let it drain thro a fine Hair Sieve without pressing & Dissolve ye Sugar in ye Liquor then put it into an Earthen Steen close covered for 14 or 20 Days & Draw ye clear out into Bottles then make a considerable quantity to fill ye Barrell or Vessell let it purge itself it will Ferment & Stop it up till march Thus you may do Cherry's only instead of steeping ye fruit give it a gentle fire Stone the cherry's then take the Cherries out of the Liquor & let let ym dry on Sieves turn ym oft & sun them.

To make Lemon Puffs

Beat ye whites of 2 Eggs to a froth then put to ym 2 pound of Double Refind Sugar finely sears'd beat it an hour then grate in ye yellow of 2 large Lemons & beat

it another hour you must make it as Stift as over y^u^ can before you Squeese them.

To make Almond Puffs

Take a pound of Almonds Blanch y^m^ in Cold water & beat y^m^ very fine then clarify half a pound of Sugar boyle it penny height then put in your Almonds & Boyle them together then have ready half a pound of double Refind Sugar with y^e^ whites of 3 Eggs beat to a Curd put in it as much as you think convenient beat it well together in a Stone Morter to Squeese y^m^ Bake y^m^ after Tarts.

To Clarify Sugar

First take an Egg & Break it into a pan then put some water to it & Brush it with a white rod then put in 8 pound of Sugar & make it as thin with water as you see convenient then Stir it over y^e^ fire & make it Boyle as soon as it Boyles take it off & let it Stand a while for y^e^ Scum to Harden then scum it & Set it over y^e^ fire again & keep it Boyling so long till y^e^ Scum come up white then take it off & Scum it.

To make Carroway Comfits

Take 3 ounces of Carroway Seeds & Dry y^m^ very well then take a pound & a quarter of Loaf Sugar & clarify it very well & when it is well clarify'd you must boyle it to draw a little then work it on y^e^ Seeds but Beware y^t^ Do not over wet them & Dry y^m^ very well between 8 Wetings or else they will not look white so continuing Sugar working on them

till you have work'd it up w^ch will but finish m^y.

To make Mackrooms

First blanch a pound of Almonds & wash y^m very clean & pun them in a Morter so fine that they must be like Butter then take 14 Ounces of Sugar & mix them wth y^r Almonds y^n beat up y^e whites of 3 Eggs to a Curd & mix y^m all very well together then lay y^m out upon wafers & Bake them.

To make Small Sugar Cakes

First break in a Bowle 7 eggs & 3 Spoonfull of Rose water put into y^d Eggs having ready a pound of Loaf Sugar finely Sears'd & a pound of fine flower then Crush y^m up wth a white Rod & some of your Sugar till they come to be thick & white like Cream then put in y^e rest of y^r Sugar & Stir it very well together put in flower & mix y^m all together & drop y^m out upon paper & Bake y^m

How To make Currant wine

Gather y^r fruit when it is ripe pick y^m from Stalk & Weigh y^m & Bruise y^m & to every pound of fruit put 1 quart of water & let it Stand 10 or 20 hours then drain y^m thro a Hair Sieve & to every quart of water put into y^e Liquor 12 ounces of Sugar & pence y^e pound Stirring it well together till y^e Sugar be Dissolved then tun it it up into a Sweet Vessel & when it is 8 weeks old then Bottle it & when it has been a month in y^e Bottles you may begin to drink it.

To make an Almond Pudding

Take some Custard Stuff & yr almonds well beaten to a Paste using ym with yr Custard Stuff with a little Sack.

To make Almond Cakes.

Take half a pound of Almonds Ranch ym in cold water Beat ym very fine with now & then a Drop of Rose water to keep ym from Oyling then take half a pound of Loaf Sugar finely Searsd put it into ye almonds & Beat ym ~~together~~ with 3 parts of ye white of an Egg beaten to froth then make ym the breadth of a 5 Shilling piece & a quarter of an Inch thick Set ym on Pye Plates in a warm Oven then make a Stiff Jceing of double Refind Sugar & a little Rose water & a little white of an Egg Jce ym on one Side & Set ym into dry & then ye other Side & ye Edges.

To make Cheese-Cakes another Way

Take yd Curds you intend for ym & Set it in a Press till it is as Dry as it can be then have Bread Steept & draind very well from ye Milk force your Curd & this thro a Hair Sieve then mix ym with Eggs & a good Deal of melted Butter & season ym with Nutmeg water & Sugar to yr Tast.

To make Jelly another way

Take ye Pills of 3 or 4 Oranges & water ym 3 days Shifting ym twice a Day then Boyle ym in water till they be very tender then cut ym in long

Small pieces & take 12 good Pippins pare & quarter
ym in 3 pints of water till 2 be Consumed then
Strain it out & put into it a pound of fine Sugar
& let it Boyle together a great Space & when it is
Enough yᵉ jelly will hang on yᵉ Spoon then take
it off yᵉ fire & put into it yᵉ juice of an Orange & a
Lemon then put it into yᵉ Glasses & let it be cold
before yᵘ Remove it & then if it Do not jelly set it
into a Stove & it will jelly in 2 or 3 days time.

To make Lemon Cream yᵉ Clear way

Take 6 Lemons yᵉ Clearst yᵘ can get they should be
Civill ones take yᵉ Rinds of 2 pared thin & cut Small
Soak yᵐ in yᵉ juice of yᵉ Six & let it lye in 3 hours
then take it out & put to yʳ juice 4 Spoonfull of fair
water & 1 Spoonfull of Orangl flower water a little
amber-Greass & yᵉ Weight of all this in Double Refind
Sugar Set it on yᵉ fire together & Scum it up very well
then let it be cold then take yᵉ Whites of 3 Eggs & beat
ym very well wᵗʰ a Spoonfull of fair water then strain
it out thrō a tiffany Set it on yᵉ fire keepᵍ it
Stirring Continually till it is Boyled then take it
off & pour it into yʳ Glasses let it be cold & tend
it up.

To make Lemon Cakes.

Take a pound of Double Refind Sugar & a pints of
water Set it Boyle till it be almost Sugar again
then take it off yᵉ fire & put in yᵉ juice of
a Lemon & a Spoonfull of grated Lemon pill you

must not let it come on ye fire after yo Lemons are in but drop it on Pye Plates & Stove ym or Set ym in an Oven.

To make Past of Quinces or Pippins

Coddle ym then take all ye Pulp & weigh it & take its Weight in Double Refind Sugar or fine Loaf Sugar Boyle it till it comes to Sugar again & Drain ym very Stiff in an Earthen pan then take yr Sugar being Boyld as high as you can & put ym together Stir ym well & Set ym on ye fire again then let them Dry very well and Fashon ym on plates as you please & Set ym where they may Dry.

To make Cakes

Take half a pound of flower & as much Butter put ym in a Bason wth 5 Eggs leaving 2 whites when you have mixd ym pretty well wth yr hand put in half a pound of Sugar & continue working it with yr hand all ye time ye Oven heats & when it is ready put in a hand full of Carroway Seeds & so put ym into pans Sifting a little Sugar over ym For Cold Past always take half weight of yr Sugar in Butter.

To make Puff Past

Take 3 pound & a half of flower put in 3 Eggs & Save out 2 Yolks then make ye Past wth cold water & roll in a pound & half of Butter at 3 times bout of flower betwixt every Rolling.

To make French Bread another way

Take a quarter of a peck of flower put in 2 Eggs
half a pint of Barm make it into Dough
with Milk & water warmed & a little piece of
Butter you must mix it very light & set it
by ye fire to rise half an hour then set
ye Oven be ready & make it into little Loaves
and Bake ym in an Oven.

To make Wine of Currants

To one Gallon of water take a pound of Sugar & 4
pound of Currants fresh gathered from yo Trees
& Stript Boyle yd Sugar & water very well q
scum it as long as any Rises bruise your
Currants & put ym in a Steen Earthen pot &
when yd Sugar & Water is Cold put it into
ye fruit Stir it & Cover it close & let it Stand 3
or 4 Days then draw what will only run clear
put it into an another Earthen pot & let it
Stand to work in a cool Cellar 4 Days or a
week according as yd Weather is for coolness
or heat then draw it off & Bottle it with
Sugar to yr Past.

To make Goosberry Wine

Take Goosberry's when full ripe & bruise ym &
to every quart of ym take 3 quarts of water that
has been well Boyled & scumd & cold again wch
mix with yd Goosberrys in Steen pots let ym
Stand 24 hours then teh it run thro a
a sieve then flower ym & put a

Canvas Bag then Strain it clean out then let it run thro a flannel Bag put to Every Gallon of Liquor a pound of Lisbon Sugar Stir it well before you Barrell it up it is ye Best way to let it Stand in your Barrell a Ydar but you may Bottle it up at 3 Months End or at 6 weeks But it is not ready to Drink till it is 3 Months in ye Bottle lay it in a Cool Cellar

To make Quince Wine

Pare & core yr Quinces & cut ym into thin Slices then put ym in a Barrell & twice as much water as you think will cover ym & let it Boyle till half be Consumd then put it in Boyling hot to yd quinces Stop it close with a Cork 3 Days then Draw it off & Boyle it putting in what Sugar you think fit to make it pallitable & as it Boyles Scum it when it is clear Set it to cool put it into yd Vessell for a week then Bottle it Drink it at 2 Months End.

To make Fruit Jumbles

Take Currants Set ym in a jugg in Boyling water pour off ye Clear juice then take ye thickest pulp & Boyle it thicker upon a plate then have Ready some Gum Dragon Steept in Rose water make Stiff paste of this & ye Pulp with Loaf Sugar beard Roll ym with yd hand into what Shape you please for white jumbles take ye juice of Lemons & Double Refind Sugars

To make Rasberry Drops.

Beat ye white of an Egg to a froth then put to it half a pound of Searsd Sugar & a Coupt a quarter of a pint of ye juice of Rasberrys beat ym all together with a Spoon about an hour then drop them upon thick papers.

To pot Hare

Take ye hinder part of a Hare & cut ye flesh clean off ye Bones then take as much fat Baron free from Reese as Hare Chop it a great while & take ye Skin out as you Chop it & beat it with a Rolling pin till you cannot discern ye one from ye Other then Seaton it with pepper Salt cloves mace & Nutmeg mix all these together & put it in yr pot with a Slice of fresh Butter on ye top then cover it with Past after it is Baked squeese it a little to get out ye Gravy if there be any lay a thing on ye Pot to press it down when it is cold pour clarifyd Butter to Cover it.

To make a Sack posset

Boyle a quart of Cream wth a little Cinnamon or mace sweeten it to yr Past beat 8 Eggs put to ym a quarter of a pint of Sack set it over Some Coals till it be hot then pour in your Cream holding your hand high Cover it & let it Stand by ye fire half an hour before you Eat it

To make a Frigasy of Rabbits

Take yd Rabbits & cut ym to pieces beat ym up prettty well with a Rolling pin & hack ym very small with ye Back of a Knife then flower ym & put a

piece of Butter in ye frying pan & make it pretty hot then put in yd Rabbits & keep ym Stirring till they be Enough then make yd Pan very Clean & put in to it Some Gravy 2 or 3 Anchovies & a good deal of Nutmeg white wine & a little Burnt Butter then put in yd Rabbits & keep ym constantly Stirring or Shaking over ye fire Squeese in half a Lemon & cut ye other half for garnishing if you find it not thick Enough beat yd Yolks of Eggs & mix with it & Serve it up hot

To make Sage Wine

Take 33 pound of Maligo Raysons & 3 pecks of red Sage chop ym Small first ye Sage then ye Raysons then Boyle Spring water & to every pound of Raysons put a quart of Spring water when it is hardly warm as new milk then put in yr Raysons & Sage & a bottle Barm it must work in ye fat 6 Days you must Stir it once every Day when you bun it put in a quart & half of Maligo Sack when it has Stood a Fortnight yn Rack it off into Great Bottles & when it is Clear Bottle it up with a little Loaf Sugar & Stop it Close But do not Stop ye Great Bottles close but just put in ye Corks as ye Spirits may not loose you must See it must be Rackt out of ye Great Bottles into Quart Bottles

To make Almond Butter

Take half a pound of Jordan almonds well Beaten

wth Rose water 2 quarts of Cream 4 Yolks of 12 Eggs ye whites of 2 Boyle ye Cream wth a Blade of mace then put in your Eggs & let ym just Turn then hang ym in a Strainer all Night then beat it together in a Stone Morter put in a little Sugar.

To make Spanish Butter

Take a Gallon & half of new Milk put it on a clear fire & when it Boyles Strain it into 2 milk pans to cool thus do over night in ye morning take off ye top wth a Skimmer that you may Drain ye Milk clean from it So put it in a Bowle then put in Sugar to yr Taste & a Spoonfull of orange flower water So Stir it one way wth a wooden Spoon & Lay it upon a plate. to lye high & not to run about if you give it 2 or 3 turns wth a Spoon when it is Enough it will go to Butter you must take it up by Spoonfulls & lay it upon ye Bottom of a plate & so lay another row upon them it will not come all at once but you must give it 2 or 3 Stirs wth a Spoon at a time & So take it up 2 or 3 Spoonfulls at a time till all be on.

To Stew a Hare

Beat ye Hair in her Blood & put her in a Stew pan wth a Bottle of Claret & a pint of water & 3 Shelots & when she is tender put in 3 anchovies & half a pound of Butter.

Fruit Jumbles

Take yr Syrup & as much Sugar as Syrup Stir it together then Beat ye white of a new laid Egg

to a froth put it in by degrees into yr Syrup &
Sugar beat all these together an hour or more till
it will Lye & not run about then put it into
yr Cream for your use.

How to make Soop

Take a Leg of Beef & Boyle it to pieces wth some
pepper & 3 Onions when it is Boyled Enough st
rain it out & take Beef pallets Boyled & Bl
anched parboyle some Sweet Herbs cut them
into thin Slices & fry ym wth Balls of forcd-
meat & some Bacon Sliced thin put these
into yr Soop wth ye Liquor you fry ym in grate
ye chippings of Bread & put in Season it wth
Cloves mace Nutmeg & Salt to yr Taste thicken
it wth Burnt Butter if you have any Strong
Gravy mix it with a little Claret & put in them
hang it over ye fire & keep it wth Constant Stir
ing till you think it be thick Enough then
fry bread very Brisk & take 3 good handfulls of
Spinage stew it very green then take it out &
lay it to Drain then put ye Spinagd & Bread
into ym then dish ym up & serve it up Hot.

To make Scotch Collops

Cut a good many thin Slices of a Leg of Veal beat
or hack ym very well then take 3 or 4 Eggs some Nut
meg Salt & thin Shred Small beat these very well
& when yd pan is hot dip yr Collops well in ye Eggs
& Strew some Bread upon ym then make Balls
of forcd meat with a few Slices of Bacon fry ym

then fry y^e Collops for Sauce take a quantity of Prawns Anchovies Butter Mushrooms Lemon & Capers & when y^e Collops are fryed Enough put these into your Pans & Shake all together till they be thick garnish your Dish with Lemons & fry'd Sweet Bread.

Pippin Paste

Take ~~half a pound of Jorden Almonds~~ y^r Pippins Roast y^m Leisurly by y^e fire take y^e pulp Clear & to 1 pound a pulp one pound & a ounces of Double Refin'd Sugar & as much Water as will wet y^e Sugar let y^e Sugar dissolve Candy height heat y^e pulp till it be hot then put in y^e Sugar Stir it all well to keep it from Lumps Boyle it quickly pour it out y^e thickness you would have it let it Stand till it be cold then cut it into what Shapes you please & lay it upon sheets of Glass till dry.

To make an Almond Pudding

Take half a pound of Jorden Almonds Blanch y^m & pound y^m very well & Small with Rosewater then take half a pound of Grated Naple Bisket grated with 3 penny Loaves very fine & 6 Eggs beat with a quart of Cream Boyl'd mix all these together & put in some Mace & a little Cinnamon with a little Salt Bruise some Musk with some Sugar you must make them pretty Sweet then Shred some Beef Suit fine & put in to it a good quantity of Marrow the Bits must be pretty Large & so fill them be sure not to make y^m too Stiff.

To Roast a Pike

Take Lemon fill anchovies Herrings & Thyme

lard ye Fike wth all these & fill ye Belly with O
ysters anchovies & Shrimps & set under it claret
& in it an Onion quarter'd you must take out ye
Onion again then Baste it wth Butter & let it
drip into ye Claret wch must be ye only Sauce.

To make Apricock cakes

Take a pound of apricocks pared & stoned & cut in
to thin Bits then take a pound of Double Refin'd
Sugar you must put ye Apricocks into ye Sugar as
you pare ym yn put in a Spoonfull of fair water
Set ym over ye fire & let ym Boyle as fast as you
can Stirring ym all ye while when they have
Boyled a while you must break ym as you do mar
malet you must let it Boyle till it leaves ye
Kettle then let it Stand till cold then have yr
Coffins ready & put ym in let ym Stand 2 or 3
Days in ye Coffins then take ym out & lay ym upon
a Glass to dry in a Stove or Else set ym in the
Sun.

To make Liquorice cake

Take 2 ounces of powder of Liquorice & 6 ounce
of Loaf Sugar of Coles foot & Hyssop water of
each half a pint Boyle all these together & keep
it Stirring till it be fit to Roll into Cakes
then drop in 4 or 5 Drops of Oyle of anniseed
then make up yd Cakes & dry ym in a warm
Oven & set ym in a Dry place.

To make Jam of Rasps

Take a pint of Rasps & half a pint of ye juice of Currants bruise ye Currants wth a Spoon & put a little water to ym then Set ym over ye fire & when they are hot- take ym off & run ym thro a Strainer but do not Squeese ym then take as much Sugar as will weigh against ye Rasps & juice then take ye juice & Sugar & Set ym over ye fire & let it Boyle then Scum it very well yn in yr Rasps & let ym Boyle as fast as you can & Besure to Scum ym very well when they are Enough they will jelly.

To make Puff Loaves.

Take a quart of new milk put Rundles into it when it is turned weigh it & hang ye Curd up & drain it an hour or 2 then take 10 Eggs leave out 3 of ye of ye whites & put in a Little ginger & a pint of ale Yeast & as much fine flower as will make it up in Loaves & when it is Baked cut it up & Butter it wth melted Butter & Sugar

Lemon Cream.

Take 4 Great Lemons pared Shred ye Chips very Small put ym in a n Earthen thing Squeese in ye juice of all ye 4 Lemons so let ym Stand 3 or 4 hours then take ye whites of 6 or 7 Eggs & ye yolks of Put 3 Beat ym very well together & Strain ym thro a Cotton Strainer put ym to ye juice & & add to ym a Borringer & half of fair water & about a quarter of a pint of Damask Rose water stir these well together

And Strain ym thro a Cotton Strainer Season it wth double Refind Sugar to yd tast Set it on a Chafing Dish of Coals Stiring it continually one way it must be Scalding hot But not Boyle it must be kept over ye fire till it be thick as cream Serve it up when Cold

To make Lemon water

Take a quart of Brandy & yo Rinds of 4 or 5 Lemons pill ym so clean yt you leave no white on yo Rinds put yo Rind into yo Brandy & let ym Stand 24 hours yn Strain it out & put to it a quart of water then take yo juice of 4 Lemons & put to it wth half a pound of Loaf Sugar & Strain it thro a flannel Bag & Bottle it for yd use Let not yo water you put in be Spring water.

To make Cherry Brandy

Take 2 Gallons of yo Best Nantz Brandy put it in to a pot put to it 12 pound of Black Cherrys cut of yo Stalks put in a little Lemon Broak to pieces 2 Nutmegs quartered a Sprig of Thyme a handfull of cloves & a little Syrup of Clovegilly flowers Stop it over yo Brandy very close you may let it Stand 6 or 8 weeks if you please.

To make Orange cakes clear

Take yo finest oranges & take out yo inward meat from yo Skins & Seeds shred it a little then take double Refined Sugar yo weight & Half yo weight of your Oranges Boyle it to a Candy yn put in yo pulp of yd Oranges raw & if you will a little of yo pill

Cut & shred very small to mix it wth ye candied Sugar but let it Boyle together then put ym into glasses & when they are Candied turn ym out Stiff till they are Dry—

To make the Kings Lemon Cream

Take ye juice of 4 Lemons & ye pill of one cut Small & laid in ye juice of ym Lemons wth as much Sugar as ye full weight of yr juice & 2 ounces more let ye Sugar be very good & well melted in ye juice & let not yr Pills be no Longer in than to give it a Smatch then take ye whites of 3 Eggs very well beaten yn take all ye froth off & put ye Clear Eggs to ye Sugar & juice & Strain ym all together thro a Canvas Strainer & put it in yr Porringer wth a Spoonfull of orange flower water so set it on a pretty good fire & carefully Stir it one way till you see it growes thick as tender jelly then take it off Speedily from ye fire & Stir it again a little while & put it in a clean Dish if you have no Orange water you may take fair water.

To keep Quinces green all ye Year

Cut yt Quinces into Small pieces & Boyle ym in water till yr water be Strong of ye Quinces in ye Boyle put to every Gallon of water a Spoonfull of Salt & as much Honey & a gill of white wine Vinegar then Strain it & when it is cold put it into a wooden Vessell &

take as many of ye Best quinces as will go into yr
Liquor then Stop ym up close that no air can get
in & they will keep all ye Year

To make Savoy Bisket

First you must break into a Bowle ye Yolks of
6 Eggs & then break in 3 whole Eggs & put them
to 4 Spoonfull of Rose water having ready one lb
of Loaf Sugar finely beaten & Sears & then beat ym up
wth a white rod till it be thick & white like Cream
wth some of ye Sugar then put in ye rest of the
Sugar to it & Stir ym well together then weigh
1 pound & 2 ounces of ye finest flower you can
get & mix it in wth ye rest then lay ym upon
wafers & Bake ym Remember to Ice ym as you
do Mackroons.

To make a Seed Cake

Take 4 pound of finest flower & 2 pound of good fresh
Butter & one pint of thick Cream & 1 pint of
Barm Set ye Cream upon ye fire & when it is
hot Enough to melt ye Butter take it off ye fire
& put in yr Butter & let it melt then put in
yr Barm Have a care it be not too hot then
put in a little Sack & 2 pound of Carroway
Comfits or more if you please & 13 or 14 Eggs
ye whites of 7 or 8 & beat ym very well wth
yr hand & put ym to yr Barm & Cream & beat
ym well wth yr hand & let it rise a little before you
put it into ye Oven work in yr Comfits so let it
into ye oven 2 hours will Bake it.

To make Goosberry Paits

Take yr whitest Dutch Goosberrys when they be full ripe & bruise ym wth ye Back of a Spoon in a Hair Sieve till all be come thrô but ye Seeds & to a pound of juice put to it a pound of Double Refind Sugar boyl yd Sugar to Sugar agen then put in yr juice & melt all yd Sugar but do not let it Boyle.

To Ice any Cakes or Mackrooms

Take a pound of Loaf Sugar beaten & Searsd put to it ye whites of 6 or 7 Eggs ye breads taken out & 2 or 3 Spoonfull of orange flower water or Rose water for an hour beat it wth a wisk till it look as white as Snow You may put in Some amber greasd if you pleasd when ye cake comes out of ye Oven Spread it all ye Tops & Sides with a great Feather or a little Brush then Set it in ye Oven for a quarter of an hour to Harden.

To make Liquorice Cakes.

Take a pint of ye juice of purslt Hyssop & a pint of ye juice of Colesfoot a handfull of Rosemary flowers half a pound of Liquorice Sliced then put them together & let ym Boyle till half be Consumed then Strain it & put to it half a pound of Brown Sugar Candy or a quarter of white Sugar Candy & a quarter of a pound of fine Loaf Sugar boyle all these to a good height then heat it well in yr Skellet & lay it forth on a plate & make it into what form you please & set it where it may dry —

To make Cherry Marmalet

Take 1 pound of ordionary ~~cherrys~~ full ripe stone y^m & pick y^m into a Skellet & break y^m w^th a Spoon then allow y^m a pound of Sugar beaten Small & Strew it on as they Boyle you may add to y^m 1 Spoonfull or 2 of Currants juice when it is Boyld Enough it will look clear you must break y^e Skins very Small as they Boyle let y^m Boyle very fast.

To make manchit

Take a Gallon of fine flower & put to it half a pint of Ale Barm & as much milk warmd as will wet it then work it very well & let it Stand coverd w^th a Cloth to rise then make it up into Small Loaves w^ch must be put into wooden Dishes of the bigness you would have y^e Loaves Shew flower into y^e Dishes when you put in y^e Paste & when y^e Oven is hot turn y^e Loaves out of y^e Dishes upon a Bal & Set y^m in y^e Oven the Bread will take an hour in Baking.

To make Cherry wine

Take y^e English Cherrys full ripe & break y^m between y^e hands & put them into Earthen Pots & let y^m Stand all night then Strain y^m thro a Hair Strainer & to every Gallon of Liquor put to it a pound of Sugar & put it into y^e vessell & let it work a little then let it be Stopd for 10 Days then draw it into Bottles then Cork y^e Bottles very well & keep y^m in Sand & it will keep half a year & drink like claret

To make Raysin wine

Take 4 pound of Raysons of y^e Sun & stone them

put to ym 4 pound of ye Best white Sugar & 4 Large Lemons pare 2 of ym & Slice ym into thin Slices u must pare ye other Likewise & let ye parings & whole quarters of Lemons put ym into fair Earthen Pots then take 12 Quarts of Spring water set it over ye fire in a Clean Kettle & when yt water Boyles put it into yt Pot where ye Raysons Lemons & Sugar are & Stir all together very well then cover ym very close & let ym Stand Something warm 1 Day let ym Stand in ye pots 2 Days & 2 Nights then let ye Liquor thro a Strainer But do not Squeese it wth y2 hands then have y2 Bottles Ready & close it up & set ym in ye Sand for a Fortnight or more to ripen then you may drink it.

To make clear cakes of any Plumbs

Take yd Plumbs when they are pretty ripe & scald ym then take ym as clean from ye water as you can then take ye pulp of ym to wch add ye weight of double Refind Sugar finely beaten & Searsd & mingled together then Set ym over ye fire to heat & not to Boyle when you think it is Enough take it off ye fire & pour it into Earthen Saucers or Glasses & Set ym in a Stove then turn ym on Sheets of Glass to dry.

To dry Bear Plumbs or other Plumbs

Take to a pound of Plumbs 3 quarters of a pound of Sugar melt yt Sugar wth a pretty quantity of water then Boyle it & Scum it & when it is almost cold put in yd Plumbs wch must be ready Stond & heat ym gently that ye Skins do not Break & when they are Soft all over heat ym very hot ready to Boyle & continue this every day till yt Syrup be thick and jellyed & yd Plumbs be Sweet Enough then take ym out &

lay ym upon sheets of Glass to dry in a Stove & when they are a little hardned wash ym in fair water & if you see ye skins Empty fill ym & wash ym again you must beware to keep ym close covered all ye time they are in ye Syrup.

To Dry Green Plumbs

First Scald ym then put ym in Cold water let ym lye 3 days shifting ye water once a day then take half their weight of Sugar & wth a little water give it a Boyle & Scum it then put in y' Plumbs & let ym Stand on ye fire till they be very hot do so every day till ye Syrup comes to a jelly then take ym & Dry ym in ye Bottom of a Sieve.

To make Almond Ginger Bread

Take almonds blanched & punn'd wth good Store of rose water & when they are very Small put in some fine Sugar Liquorice & Aniseeds but not too much wth good Store of Cinnamon & Ginger let all these powders be finely Sears'd for ye quantitys according to y' taste then put in Crumbs of fine white Bread finely Sears'd work all till it is a perfect Past then print it if you would have it white put in no Spice but Sugar & ginger wth some fine Pearl Barly a little gum Stift water'd you may either Bake it in an Oven or in Moulds.

To make cold cheese

Take 2 quarts of Cream Boyle it wth a Nutmeg cut in 4 Quarters & a little mace then take 2 Eggs & beat ym all together & as soon as ye 2 Cream Boyles put in y' Eggs & let it Boyle till it will be thick

as it will run into curds.

To make Runnett

Take a Calves Bag and wash it very clean then Salt it very well & put therein ye yolk of an Egg wth 5 or 6 Spoonfull of cream then put therein some cloves and mace & put it up close in a pot for yr use then if you dress 6 of yr old Bags after this manner they will be fit for yr use a week before you use yr cheese take 3 quarts of fair water wth some cloves & mace well Boyld in it & after you take it off ye fire let it Stand till it be cold then put in it a good handfull or 2 of Salt then lay 3 or 4 of yr Baggs in it till it be Strong enough to turn the cheese then take out yr Baggs & Salt again putting them up close in a pot as Before after this manner you may prepare yr Runnet at any time you have use for it.

To make yr thin cheese cold & white

Strew them wth a pretty Deal of wheat flower but be sure you Rub it off again this must be done wn they lye in ye Docks & when you find they are moist.

To make Fresh Cheese

Make some clouted cream then beat it a great while with a little Rose water & put it into a wide curd Dish & so let it Stand 24 hours then put it out & cream over it.

To Stew a Neck of Mutton wth Blace Sauce

Cut ye Neck of Mutton into chops & beat ym flat wth a cleaver half fry it wth fresh Butter then put away ye Butter & put a Ladle full of strong broth & a fagot of Herbs 1 onion 1 Anchovie & a little claret let ym stew all together gently then put a little fresh Butter & beat 2 yolks of Eggs wth 2 or 3 drops of Vinegar & a Spoonful of Claret then put it in & keep it wth shaking till it be thick & so Serve it up wth Sippits.

To make a Frigasy of Chickens

Take chickens & kill ym & when they are dress chop them to pieces then fry ym wth Butter & when they are almost Enough then take ye chickens out & put ye Butter out & take fresh Butter Anchovies capers & half a pint of claret a little sweet-marjorum & a little Thyme a little winter Savory a little parsley and a Shelot put all these in a stew pan & set ym over ye Coals a little then take ye yolks of 4 Eggs & beat ym very well put in a little vinegar into ym then put all in a frying pan & drudge in a little flower hold it a little over ye fire & give it 2 or 3 shakes in ye Pan so Dish it up wth Sippits.

Sarah Bonsors Frigasy of Rabbits

Cut ye Rabbits into small pieces & beat ym very well & half fry ym then take a pint of white wine & as much water as they require to cover ym & let it stew to a very small quantity put in 2 Anchovies 1 onion or Shelot & a good piece of Lemon Pill

& when you think they be Stew'd Enough take 3 quarters of a pound of Butter & 3 Yolks of Eggs with a little Nutmeg & a handfull of Thyme & parsley put ym in at ye last yt so they may be green so dish ym up with Sippits & what pickles you have By you.

To Hash a Calves Hed

Parboyle your head a little then take it & cut it in pieces if it be a Large head take one pints of white wine & one of water put it all in a Stew pan together with a Bundle of sweet Herbs 2 or 3 anchovies some Oysters some Capers cut Small Stew these all together gently for an hour or 2 covering it very close then take out yd sweet herbs & take ye Yolks of 3 or 4 Eggs well beaten & put ym in & stir ym well about so serve it up with Sippits & some Lemon upon it.

A Receipt for Neat Tongues

Take your Tongues wash ym in water & salt ym Dry ym with a Cloth then make a Strong pickle of Pumps water & salt Peter & let ym ly in it a Fortnight they are good Boyld out of this or dry'd & Boyld or otherwise you may salt ym only wth Salt peter & put them in a thing that ye Brine may run from them either of these ways will do.

How to make a Calves-head Pye

Boyle ye Calves head very tender then Slice it thin & season it wth Nutmeg pepper & salt & put in a good many sweet Herbs minc'd Small according as you like it it is good with some whole Lettices Spinage or Sorrell Some 8 or 10 hard Eggs grosely

broken 2 or 3 Raw eggs y^e Yolks & whites Stir it all together Cake it wth a pound of fresh Butter so put it in very good Paste an hour will Bake it & when it is Baked put in a little white wine & Butter.

To make Rasberry Cakes.

Take one quart of Rasberry's & put y^m in a Silver Dish or Bason & heat y^m on a Chafing Dish of Coals till they be thorough hot & tender then Strain y^m thro' a Hair Sieve as near as you can then put y^e Pulp to a quart of Rasberrys & weigh y^m & take as much Loaf Sugar as y^e weight & wet y^e Sugar in water & set it on y^e fire & Boyle it to a Sugar again & while it is Boyling let y^e Rasberry's be on a chafing dish of coals & as y^e Scum rises take it off then put in y^e Sugar & Stir it well till all y^e Sugar be melted & see it come to a jelly then put it into Shallow glasses & let y^m in a Stove till they be thorow candied at y^e Top then turn them out wth a Knife & cut y^m into what fashion you please if you put in some Currants it will look y^e Better.

To make Paste of white Plumbs

Take white Pear Plumbs pare y^m & coddle y^m a little in water then take y^m out & Stone y^m & wash y^m in a Silver Bason take y^e weight of y^e Plumbs in double Refin^d Sugar then wet y^e Sugar in water & Boyle it to a Candy & y^e plumbs in another Skellet by till they are in a Paste then put y^e Plumbs in the Sugar Stirring it till the Sugar be melted let it Scimber a little But not Boyle then put it in Shallow [illegible] it in a Stove to dry

To make clear cakes of Pippins

Take Pippins & pare ym & cut ym round ye Core let none of ye Core go in then put ym into a Gally-pot & set it in a Skellet o Boyling water cover ym close & let ym Stand till they run & as they run pour out ye Liquor from ym & so let ym Stand till they will run no more to a pint of Syrup take a pound of Double Refind Sugar wet yd Sugar in water & Boyle it to a Candy then pour in yd Liquor Stirring it over a Soft fire for half an hour then try wether it will jelly if it does put it into yGlass if not keep it on ye fire a little longer but take heed it does not Boyle when you put in y Liquor to ye Candy put as much of ye juice o Lemon in it as will give it a taste. As these be done you may do others only leave out ye juice of Lemons.

To make clear cakes of Goosberrys

Take yd Goosberrys when they be at ye Biggest before they begin any whit to change their colour chip off yd Stalk & put ym in an Earthen Pitcher then set it on a pot of Boyling water & let it Boyle a good while till you See ye juice run clear then wash a glass & let ye juice run thro a Cloth into ye Glass not crushing it at all then Set ye glass into a Bason of water with y warm till you make it up then take to a pound of this juice a pound & a quarter or Better of Double Refind Sugar & Boyle it to a candy then take it off ye fire & Stir in ye juice & set it on ye fire again & let it Stand till it be ready to Boyle then put it into Dishes & when it is cold put it into a Stove & when it is hard candyed over turn it & cut it into what fashion you will. The clear meat of Rasberrys is just made as goosberrys but that it is a little more crushd

clear meat of Currants is made just so too but yt there may be a few green goosberrys Stewd with ym.

To Dress Fish

To dress Perch when it is scaled & gutted boyle it in water & Stale Beer let there be half Beer & half water put in as much Salt as will make it almost Brine & put in a Bundle of sweet herbs as parsley Thyme & winter Savory a pretty deal of whole pepper ginger Sliced Orange pill let it Boyle as fast as ever it can Boyle then make yd Sauce take claret wine & 2 or 3 anchovies then melt as much Butter wth ye wine as will serve ye fish if you have no wine you may put in wine of ye Pickle in Steed of wine you may put in herbs Shred small into ye Butter if you will for it will give it a fine taste lay some Lemon Sliced upon ye fish & some of ye herbs in heaps all about you may dress any common fresh fish this way. —

To Dress Salmon

Take water & Salt & Stale beer a handfull of Fennell whole pepper & ginger when ye Liquor boyles put in yd Salmon boyling it easily while it is enough ye Sauce is claret Thyme anchovies & Butter if you keep yd Salmon to eat cold you must save yd Liquor ye fish is Boyld in but take ye salmon out of ye Liquor while it cools ×

Tench

Tench is dresst after ye same manner & Scate & Thornback is Boyld in nothing but water & Salt yd Sauce for ye Scate is Butter & Mustard & ye Liver mashed in & some Liver cut in pieces to lay about ye fish ye Thornback is ye same save only no Liver. —

To Dress Cod-Lings

Take off ye little Scale they have they must not be opened at ye Belly but take out all the Gills

and take gills an all Boyld in water & Salt but Boyle it very Easily for it is a very tender fish for yᵈ Sauce take claret wine & melt 2 or 3 anchovies take pickled Oysters wth Some of yᵉ Liquor to heat yᵐ in & when they be hot put in Some of yᵉ Liquor into yᵉ claret & melt as much Butter wth Some Lemon cut in Small Bits then lay yᵉ fish in yᵉ Dish & lay yᵉ Sauce all over the fish lay yᵉ rest of yᵉ Oysters wch are whole upon yᵉ fish & about yᵉ Dish wth Sliced Lemon & Some of yᵉ Liquor & Barberrys. whitings are dresh after yᵉ Same manner.

Sauce for Pearch Carp or Tench

Take a quantity of Claret according to yᵉ largeness of yᵈ Dish of fish Set yᵈ claret over yᵉ fire upon a chafin Dish then Slice in it Some white ginger horse Radish roots wth Some onion or Shelot when they have given yᵈ claret a Sufficient then take yᵐ all out & put in a Spoonfull of fine grated Bread thicken it a little then put in half a pound or more of sweet Butter wth 2 or 3 anchovies.

For Pike or Bream

Take Scalded goosberrys a little Boyld parsley & Shred Small wth Some pickled Shred Champline mix yᵐ well together in a Pewter Sauce-Pan & put to yᵐ a good quantity of Butter mashing yᵐ all together wth 2 or 3 anchovies & a little Sugar not to make it Sweet but to correct yᵉ goosberrys it is an Excellent Sauce the quantity must be Equall.

For Eels

When they are cased & washed roll yᵐ Round & put in 2 Scuers cross to keep yᵐ fast then take Some Bottoms of yᵈ Strong beer & water put in Some Salt when it Boyles up then Scum it then put in yᵉ Eels & when you See they are Boyled Enough take yᵐ up & Sprinkle Some Salt wth Some Vinegar when they are cold & yᵉ

Liquor they were Boyld in take some of it wth some white wine make a pickle then put ym in cold Bay Leaves are suitable if you like ye tast.

Sauce for Carp

Boyle a Carp in Ale just coverd over wth a Dish to keep it from rising put in an Onion whole pepper horse Radish a Bunch of Sweet herbs a Lemon 2 or 3 anchovies yt is Boyld in a quarter of an hour put white bread in ye Liquor when you dish it up.

To dress a Carp

Take it & Kill it & Scour it wth Salt & Save ye Blood & put in it 2 cloves of garlick a gill of white wine vinegar & some large mace & Nutmeg a quart of Claret a piece of horse Radish & 4 anchovies a Spoonfull of mustard & a piece of old cheese Slice a Lemon & put into it & Boyle ym all together Boyle yr carp in fair water & a quart of vinegar put into it 2 handfull of Salt a piece of Lemon pill & a Bunch of Sweet herbs & when yr fish & Sauce is cold Enough Strain ye Sauce & thicken it wth ye Yolk of 4 Eggs & put into it half a pound of thick Butter & dish yr Carps wth ye row round about ye Dish & put ye Sauce into it & Serve it up.

To Frigasy Eels

Strip off ye Skins & wash ym & gut ym yn cut of ye meat from each Side of ye Back bone into good handsom pieces as you would for a Hash & so cut ye flesh after ye same manner put it into a frying pan wth a little Bundle of Sweet herbs as parsley a Sprig or 2 of Thyme & Sweet marjorum & a very little sprig of winter Savory & salt according to yr Liking fry it wth strong Broth or Beef Broth & gravy if it be to be had is best mixd wth ye Broth so fry ym in ye Liquor till about half done then have some parsley & ye tops of Shelots or young Onions Shred well together & put it in & fry it wth ye rest till almost or quite done then have 2 Yolks of Eggs being beaten wth 4 Spoonfull of claret wine & a good piece of Butter & put it into ye Pan & shake it well about ye Pan till ye Butter be melted over

the fire then put it all into a Dish together & stove it up if you have any Gravy to fry it with little or no claret needs be beat with ye Eggs ye Bigger ye Eels be ye Better this quantity of things is best for a midling dish of Eels If Larger add to ye ingredients to yr Liking

To make a thick cheese

Take ye milk of 14 or 16 good Cowes let it Stand all night in Bowles or Pans then in ye morning Stir ye milk & cream together then set it on ye fire & make it Scalding hot yn take it off ye fire & Strain it into a cheese Tub Stirring it to keep it from creaming till yr mornings milk with must be as much more to put to it it may be set together some thing hotter than it comes from ye cowes but not much then put in ye Runnet if it be Sharp you may put in ye less when ye cheese is come it may be well Broken wth you may with a Churn Staff then let it Stand a while before you take it off ye whey & when you put it into a cloth in yr fat you must break ye curd very well again before you put it into ye Press turning it often into dry cloths let ye cheese Stand in ye press 2 days & a night after yu have taken it out of ye press Set it upon a plain Smooth board then rub it with Salt round about ye Sides top & Bottom. then lay it pretty thick wth Salt on ye Top so turning it twice a Day Salting it as before 3 days to ~~together~~ till it be very hard leting ye Brine run from it after it is hard Set it where you please to dry it turning it twice a Day these cheeses must be made in may or ye Beginning of June.

To make a Cold cheese

Take 2 quarts of cream Boyle it wth a Nutmeg cut in 4 quarters & a little mace & cinnamon then take 8 Eggs & beat yn all together & as soon as ye cream ~~for~~ Boyls put in yr Eggs & let it Boyle a while & put in 4 or 5 Spoonfull of rice flower so let it Boyle till it

[illegible] cream with a quart of water & put it [illegible]

be thick & it will run to curds & whey you must keep it stirring all ye while yr put in 4 Spoonfull of Rose water then take it & hang it up till ye whey be run from it make it like little cheese & put a good deal of Sugar in it then set it in a dish of cream when you send it up to eat.

To make thin cheese to eat in Summer

Take 4 quarts of new milk from ye cow 1 quart of cream put in as much Runnet as will make it come very hard lay yr Strainer in a pretty deep cheese fat then take yr Skimming Dish & put in yr cheese yt is come very gently without breaking it at all roll up your cloth about ye Edges of yr fat as high as you can & as it settles still put in more till all be in then turn over ye cloth & not above one pound weight on at ye first when you turn it you may put 1 or 2 more 6 or 7 hours will press ym Enough when yu take ym out of ye press Strew a little Salt only on one side & put a fillet about ym to keep ym from running about so let ym Stand 3 or 4 Days & keep ym wth Turning then lay ym in Oaks to ripen if you make them in ye heat of Summer put in no Cream

To make another Sort of cheese from ye Cow

Take 4 Gallons of new milk 4 Gallons of water is to be set on a very Soft fire wth a quantity of mace to make it taste well of it it must not be boyld in ye water but be Scalding hot then Strain it into ye milk & Stir it about then put ye quantity of Runnet to it as it requires then cover it till it be Enough come then break it wth yr hands & gather yr whey from it then take it & 6 Gallons of water more wth large mace in ym take up ye curd wth a large Dish shake it well about & drain ye

yt yr curd may be as little Broken in ye fat as may be pressing it gently to get out ye whey but not so much as to pres yr cream out then take a knife & cut ye cheese into a Tub when it is cut Strew in ye water as is Boyld for it till it be both Tough & greasy then Break it very well in to ye fat with yr fingers & Salt it very Salt when it is put into ye pres let it Stand for an hour then Shift it often wth clean cloths & let it Stand all Day in ye pres when it is taken out to be Scalded again.

To make Angelot cheese

Take 4 quarts of milk from ye Cow & 1 quart of cream not warmd run it in a Pail newly washd wth hot water put in Runnet Enough to bring it quickly then take up yr curds without breaking ym & put ym in gently to ye Bottom of ye fat till it be full as it Sinks down put in more till yr quantity be in then cover it wth a Trencher & lay a weight upon it to keep it down ye nett morning turn it upside down as it is in ye fat yn Salt it at each end ye next night after you make it take ye water clean out of ye River yr fat Stands in wth a Spoon Salt it every Day a little, while it is in ye fat wch Sometimes will be a week before it be ready to come out then if it be very tender tye a cloth about it wipe it clean turn it twice a Day

To make a thick Cream cheese

Take to 10 Gallons of new milk 10 quarts of cream then Boyle so much water as will make it hot Enough to put ye runnet to it (when it is come break it when it is put into ye fat & presd for an hour yn Boyle ye whey & put ye cheese into ye Scalding whey for half an hour Strew Some Salt among ye curd as you make it this chees will be fit to Eat in 2 years time.

To make Eddish cheese

Take 2 gallons of new milk & 3 pints of cream boyl ye cream wth a quart of water & put it into ye milk

to heat it then take 2 good handfulls of marry-Golds stampt & strain'd in to ye milk put in 2 Spoonfull of Runnet & wn it comes Break ye curd as little as may be then order it as you do other cheese.

To make another Sort of cheese

Take 3 quarts of milk one of cream put a little runnet to it lay ye curd into ye fat as gently as you can for fear of breaking it lay 2 pound weight on it at ye first afterwards 8 or 9 afterwards lay it in ye Strainer 2 or 3 days wth Nettles on it afterwards lay it without ye cloth among Nettles.

A Lumber Pye

Take 1 pound of veal mince it & a pound of Beef Suet shred very fine 8 Eggs Thyme & Sweet marjorum as much as you think fit take a little Lemon pill & dates cut very Small cloves mace Nutmeg rose water Sugar Salt & a handfull of grated bread & 4 Raw Eggs mingle all these together & Roll ym in Balls & lay ym in yr Pye y take marrow & lay it over ym & candied orange pill & Dates pounded citron & fresh Butter then lid it & make lear of white wine & sugar & Butter & serve it up ——

To make Paste of any Plumbs gooseberrys Ras berrys English Currants or any kind of tender Berry as Pear Plumbs or Damazeens.

Take these fruit put ym in a Stone pot & set ym into a pot of seething water let ym Boyle till they be tender then Strain out all ye Liquor from ym thro a thick cloth let none of ye pulp go thro then pare 3 or 4 pippins cut ym in Small cores an all put ym into a posnet & put ym to these apples all ye Liquor yt comes from ye plumbs & little fair water withall yt ye apples may be covered then Boyle ym very leasurly till ye apples be very tender then take half as much of ye pulp of these apples as is of ye plumbs

& strain it thrô a peece of cushion canvas ——————

To Stew calves feet

When they be ready blanched boyle ym in fair water a very little while then have more water ready on ye fire hot & put into ym being no more than will cover ym & cast away ye first water put in to ym parsley & all manner of sweet herbs being first chopd so let ym Stew till they all be to pieces & when they be ready put in a good piece of sweet Butter & Serve ym up wth Sippits.

To keep pease green all Winter

Take young pease & Shell ym & spread ym upon a table to dry very well & put ym up in paper baggs you must keep ye Shells & Distill ym keep ye water in Bottles & when you use ye pease Steep ym 2 or 3 hours in Some of ye Shell water if you have not time to Steep ym & ye Pease will Swell as big & be as green as when they were gathered

To make clear past of goosberrys Rasberry's or currants

Take ye largest you can get & put ym into a Tankard & set ym in a Kettle of water Boyling & let ym Boyle till they come to a jelly then take ym & put ym in a Sieve till ye water is gone out then take ye water & ye weight in Double Refined Sugar & keep it Scumming all ye while till it cometh a Height then put it into Shallow glasses & when they be dry turn ym on a platter & set ym in ye morning Sun while they be dry then cut ym into little pieces & lay paper betwixt ym & so keep them.

To make white marmalett of Quinces

Take ye fairest & ye largest quinces you can get then pare ym & cut ym into quarters take out all ye core clean & then weigh yr quinces & to every pound of quinces take 3 quarters of a pound of double Refind Sugar Strew a little thereof in ye Bottom of a Skellet & lay in yr quinces yn Strew ye rest of yr Sugar on ye top of ym ye night before

You must take some small quinces pare ym & slice ym into a Stone morter & beat ym very fine Strain ym after thro a Streiner take ye juice of ym & put it into a glass let it stand till next morning then to every pound of quinces take a quarter of a pint of juice & put it into y Skellet to ye quinces & sugar then set it on ye fire & Boyle it up as fast as you can Scuming it very clean as it riseth when yr quinces are very tender & of a good colour then take it from off ye fire having ready ye juice of a Lemon to put into it as soon as you take of yr Skellet still stirring it but let it no more on ye fire break yr quinces very small wth a Ladle when you think it small enough glass it up & keep it for yr use you may keep it very well half a year.

A Rasberry Sillibub.

Take white wine & a little ale Sweeten it wth Sugar & Strain in to it preservd Rasberry's & put it into little Syllibub glasses & fill ym about half full then take some Sweet cream & make it as you do white wine Sillibub or else make it under ye cow & let it Stand 3 or 4 hours to Settle they will eat very pleasantly if they be rightly made.

To make Quince Cream

Take 3 or 4 quinces & coddle ym & beat ym in a Stone morter when they are as soft as pap & you have pared & cord ym put in as much Sugar as will make ym Sweet then take a pint of cream & boyle it wth Some Cinnamon then take 3 whites of Eggs beaten very well & thicken ye cream then Strain in ye quinces into ye cream & Serve it up Pippins green may be made thus only ye Eggs omitted

Thus much of Cookery the next is of Preserving

To preserve Oranges or Lemons

Chuse those yt are free from Spots or bruises lay ym in fair water 3 days changing ye water 3 times a Day the pare ym as bare as you can & lay ym in water 3 Days more changing ye water as before yn take ym out tye ym or Sow ym up in raggs of Linnen Severally put ym in a Skellet of cold water & Boyle ym till they are very tender they must change ye water in ye Boyling having yd wr as you change Boyling hot & put ym in as fast as you take ym out for if they cool in ye changing they will be hard when they are Boyled tender then take ym out of ye Cloth & cut a little Round hole in ye Bottom & pick out all yd Pulps wth a penknife then tye ym up in ye cloth again & put a pint of water to a pound of Double Refined Sugar & boyle it up & let it go cold again then put in your Oranges & Boyle ym about half an hour or till ye Syrup be thick & them very tender take ym off & put ym in a Jelly pot remember to weigh yd Oranges & Lemons before you pare ym & allow a pound of Sugar to a pound of them.

To preserve Apricoks -- Take yr apricocks & pare ym & boyle ym in water till they be tender & let ym lye anight in Clarify d Sugar ye next day boyle ym a little in yd Same Sugar then let ym Stand another day then Boyle ym an hour be always turning ym when you see ye Syrup be very high then put ym up.

To preserve ~~Rasberries~~ Grapes

When they be almost ripe cut off ye Stalks & Stone ym as you Stone ym Strew on Sugar over ym to every pound of grapes 3 quarters of a pound of Sugar take Some grapes & Strain ym to a pound of grape take 3 Spoonfull of this juice then Set it over ye fire Shaking ye pan of ft to keep ym from Burning when ye Sugar is melted then Boyle ym pretty fast as you can when they look clear & ye Syrup is thick they are Enough

To preserve Rasberries

then put in your cherries & let y boyle

Take Rasberry's and to a pound of ym 1 pound of Loaf Sugar beaten take ye juice of some others to wet ye Sugar let ym be very quick Boyled when they are Enough take ym out & lay ym in full glasses one by one yn Boyle yr Syrup till it will jelly run it thro a Strainer upon yr Rasberry's.

To preserve oranges whole, in half or in chips

First pare yr Oranges yn cut ym down ye side then Scald ym so tender yt you may thrust a Straw thro ym put ym then in cold water let ym lye in water 4 days changing of ym every 12 hours to fetch ye bitterness out of ym then drain ym out & put ym in clarify'd Sugar & boyle ym a little so let ym Stand for 2 days then drain ym out again & boyle ye Syrup by it Self to draw a little yn put in your Oranges & boyle ym up together to draw half a Span length wch is a preserving height.

To preserve Lemons whole in half or in Chips

They are Scalded pared & done in ye Same manner as the Oranges only observing this you must drain yr Lemons out from ye Syrup & boyle it it Self to draw a little & when it is almost cold put it to yr Lemons for yr Lemons will not Endure Boyling while they are a preserving so boyle up ye Syrup by degrees & put it to yr Lemons & when it is almost cold till it comes to be of a preserving height

To preserve Quinces

Take yr quinces & ~~pare~~ wipe ym & core ym in a Dish yt you may Save ye Kernell & water it in an Earthen pot that is broad in ye Bottom that ye quinces may lye one by one yn put in yr Kernells but none of ye core for they will make it bitter then set ym on ye fire & Boyle ym till they be soft take heed yt they break not yn take out ye quinces & lay ym in a clean platter & when they be cold pare ym but teh ye Kernells Boyle a while after ym then Strain ye water clean from ye Kernells & take to every pound of quinces a quarter of a pint of ye water & a pound

of Sugar finely beaten & stir it together y^t y^e Sugar may be melted before it Boyles & when it has boyld & is clean Scumd put in y^e quinces & let y^m Boyle softly a long time till they be red turning y^m oft y^t they be all of a colour & when you see y^m red Enough take y^m off y^e fire remembring y^t they be well Scumd & when they are cold put y^m in a pot

To preserve cherries

To every pound of cherries take a pound of Sugar & half a pint of y^e juice of Currants w^th y^e Sugar & set it over y^e fire to Boyle y^n Scum it very well y^n put in y^r cherry's & set y^m over y^e fire a little while y^n take y^m off & scum y^m then set y^m over y^e fire again & let y^m Boyle very fast then take y^m off & Scum y^m again then put Some of y^e Sugar y^t you made agt y^e juice then set y^m over y^e fire to boyle 7 or 8 times putting in y^e Sugar till it is all gone & when you take y^m off you must Stove y^m down w^th a piece of paper continuing So till they come to their colour.

To preserve goosberry's

Take half a pound of y^e best Dutch goosberry's Stone y^m then Scald y^m very gently & take y^m out of y^e water as you pill y^m with a pin then take 3 quarters of a pound of double Refind Sugar & about 4 Spoonfull of water & set y^m over y^e fire y^t is pretty quick let it boyle & scum it & let it Stand till it is cold & then put in y^r goosberry's & let y^m boyle as fast as possibly you can Summing y^m all y^e while & when they are boyled till they are half enough take a quarter of a pound of Sugar more & about 4 or 5 Spoonfull of y^e juice of goosberry's Draine with water put it in when you put in y^e Sugar & so let y^m boyle till they are tender but not coloured too much & so put y^m into glasses & when y^e jelly is almost cold put it to them.

To preserve Apricocks

Take y^r apricocks before they be fully ripe Stone y^m & pare y^m & to a pound of apricocks take a pound of Sugar as you pare y^m Strew Sugar on y^m then boyle y^m very gently till they be very clear you may keep y^m in y^e Syrup 4 or 5 days turning y^m every day then take a pint of pippin water & 3 quarters of Double Refined Sugar boyle it till it jellys & pour it on y^e apricocks warm then put in your cherries & let y^m boyle

To preserve Oranges

Take y^e^ Oranges & pare y^m^ e as you pare y^m^ rub y^m^ & put y^m^ in cold water & shift y^m^ 3 or 4 times into fresh water till y^e^ water does not look yellow then take y^m^ out & take a penknife & cut a little hole with must be round at y^e^ Top & pick out all y^e^ Seeds & Set y^e^ Seeds with y^e^ juice in a porrenger & put in Some Sugar & let it Stand all night then Set on a Kettle of water Let it Boyle then put in y^e^ oranges in y^e^ Boyling water & when y^e^ water looks yellow take y^m^ out & lay y^e^ cloth in a cullender & Stove y^m^ down close every time you take y^m^ out while they are Boyling take as much Sugar to make a Syrup as you think will cover y^m^ & let it Boyle again & when y^e^ oranges are ready & these are Boyled Put y^m^ in y^e^ Syrup & let y^m^ Boyle & be Sure to turn y^m^ & Shake y^m^ Scum y^m^ very well & when they are Boyled half enough take y^m^ off & let y^m^ Stand all night y^e^ next day have a good quick fire & let y^m^ Boyle till they are almost enough then Strain y^r^ juice from y^e^ Seeds & put a little more Sugar to y^e^ juice & put into y^r^ oranges & Boyle y^m^ very quick up put y^e^ Bits into y^e^ oranges & put y^m^ in a pot for y^e^ use

To preserve Mulberry's

Take a pound of mulberrys & a pound of Sugar & as much juice of mulberrys as will make a Syrup to preserve y^m^ in then take y^r^ Sugar & y^e^ juice & Set y^m^ over y^e^ fire till y^r^ Sugar is Dissolved then put in y^e^ mulberrys & Set y^m^ over a quick fire & let y^m^ Boyle fast 3 ~~times~~ times but Besure to Scum y^m^ very well then take y^m^ out & give y^e^ Syrup 2 or 3 Boyles but Besure you Boyle it not too thick when it is cold put your mulberrys into glasses & put y^r^ Syrup to y^m^.

To preserve Damzeens

Take y^r^ Damzeens & prick y^m^ & take their weight in Sugar & clarify it then put y^r^ Damsons in & Scald them

in it & keeping ym over a gentle fire & when you see they are scalded take ym off & let ym stand all night ye next day you may heat ym 2 or 3 times then you may take ym out of ye Syrup & Coyle it as high as you please then put yr Syrup upon ym again.

To preserve green Apricocks

Get ym before they be Stoned then pill ym as thin as you can having ready some boyling water put to ye water as much allom as will Sharpen it then put in ye apricocks & let ym Stand half an hour then take ym up & to a pound of of apricocks a pound & a quarter of double Refind Sugr & half a pint of water then let ye water & ye Sugar boyle Scum it well then put in yr apricocks let ym boyle & wn they are very tender take ym up & let ye Syrup boyle very fast till it is a Stiff jelly then take ym up & put ym in to yr glasses & put ye Syrup on them.

To preserve Wallnuts

Take wallnuts & boyle ym till ye water tast bitter then take ym off & put ym in cold water & pill off ye Bark & weigh as much Sugar as they weigh & a little more water than will wet ye Sugar then set ym on ye fire & when they Boyle up take ym off & let ym Stand 2 Days & boyle ym again once more.

To preserve cherries in jelly of an Excellent colour the Lady Northamptons way

Take a pound of ye best cherrys crop ye tops off every one with a Sharp Knife but not too deep let 3 quarters of a pound of cherries be bruisd without ye Stones & boyled by themselves till ye Liquor look like claret wine then Strain yt Liquor into a Bason & have a pound of Sugar ready & put in a little part of ye Sugar into ye Bason & let it Boyle till the Sugar be Dissolved then take it off ye fire & Scum it & let it Stand till it be warm then put in your cherries & let ym Boyle

as fast as you can then put in another part of yr Sugar as it boyls, then take ym off ye fire & scum them then put ye rest as before & so Boyle ym up.

To preserve Apricocks Plumbs or Cherries green

Take yr fruit & put ym into a Brass Skellet very clean scoured & as much water as will cover ym then set ym over ye fire but Beware they do not boyle & keep ym close till they be green enough then take ym out of ye water & take their weight in Double Refined Sugar well Beaten & put half of it upon them & when it is melted set it over a gentle fire & let ym boyle a little softly & then take it off & set it by for a Day or 2 & then put in ye rest of yr Sugar & boyle ym up as you do other Plumbs either to be wet or Dry they need not be boyled quite so much. You must take your Apricocks & Plumbs before ye Stones be hard there is a little Skin over ye Plumbs wch must be taken off wch are not upon ye Apricocks after ye same manner you may do Codlings.

To preserve Goosberries in Jelly

Take yd Goosberrys & weigh ym & take ye weight of ym in Double Refined Sugar then Stone ym & when they are Stoned put ym in a Bason of fair water then break yr Sugar in pretty good big Lumps & dip ym lump by lump in jackolet water & when so done to 3 quarters of a pound of Sugar you must put in 5 or 7 Spoonfull of water Boyle ye Sugar & water together till it is almost a candy height then put in your Goosberry's & give ym a Boyle or 2 till they look clear so take ym off & put ym in Glasses for yd use they must Boyle very fast if you put in jelly you must infuse ym as you do currants & put in 3 or 4 Spoonfull of that in ye middle of boyling Some are in opinion that they will not jelly in almost a weeks time but they are never ye worse for that for

if they jelly at first they will be too hard.

To preserve Apples

Take a pound of John Apples or Pippins & to a pound of those take a pound of Sugar let yr apples be a pound when they are pared & cored then take a half pint of white wine & a half pint of water & put yr Sugar & wine & water together let ym just Boyle to Scum it & so let it be cold & then put in ye Apples in halves & one Lemon Pill then let it Boyle up till yr apples look clear then Squeese in a little juice of Lemon & put ym in a pot to keep ym —

To preserve Cherries whole

Take a quantity of Cherries or a pound wch you please new from ye tree to every pound of Cherries take 3 quarters of a pound of Sugar finely beaten then pull out ye Stalks & Stones, as you Stone ym put ym into ye Sugar & Strew Some Sugar in ye Bottom of yr Skellet & Some at ye tops & pour here & there a Spoonfull of water upon ym then let ym Boyle as fast as you can upon a quick fire a little while then take ym off & Scum ym & let ym on again & let ym Boyle till they be clear & Soft then take ym from ye Syrup & lay ym in a Dish & Boyle up ye Syrup as fast as you can for 3 or 4 times then put yr Cherries into glasses & put yr Syrup upon ym you must Shake yr Skelet now & then or Else they will burn to ye Bottom. —

Thus much of Preserving ye next is Pickling

To pickle French Beans to make ym look green

Take ye Beans & lay a layer in yr pot & to every layer of Beans a Layer of Dill & Fennel & a handfull of Salt cover yr with pure white wine vinegar & ye 4th day month take ym out of ye pickle & Boyle ym in fair water till they be tender then take ym out & let ym Stand till next day then take some white wine vinegar & Dill & Fenell if you like ye last

& Salt & Boyle it when it is Boyled put it to ye Beans.

To Pickle Mushrooms

Take ym & pare ym & put ym into cold water & Shift ym 3 days together then Boyle ym & put ym into cold water & Shift ym 3 Days more then take a pottle of wine vine gar & a Gallon of white wine & put a good Deal of cloves mace Nutmeg a little Salt & pepper & so put ym up & keep ym tyed down in Glasses cover ym wth melted Butter.

To Pickle Mushrooms ye Best way

Take ym of a nights growth & as yu pare ym put ym into water & Salt then Boyle ym in water & Salt & when they be cold put ym in your Pickle & keep ym for yr use Boyle a whole Onion in ym mingle white wine & Elder vin- egar & whole pepper cloves & mace & nutmeg cut in 2 & Salt. for yr Pickle is made without Boyling if you would eat ym Hot after you have pared ym in water & Salt you must Boyle ym in their own Liquor wth an Onion & what Spice you please.

To Pickle Berries the Best

Take ripe flowes Boyle ym in water till the water be as deep as Syrup of Clove Gilly flowers then Strain ye flowes out when ye Liquor is cold put in as much Salt as will Season it but not make it Strong like a pickle then put in as many Barberries as ye Liquor will cover in a Glass or Pot then cover it up close & keep it for use

To Pickle Lettice Stalks

Take pretty large stalks of Seeded Lettice before they be too old Strip off ye leaves & put ym in Such Lengths as will go into ye pot you intend to put ym in then put ym in cold water Set ym on ye fire & let ym Scald & Boyle about 2 hours till ye outside wch will always be hard pill off & when you have pilld ym put ym in cold water wth some vinegar & some Salt & Set ym on ye fire to green then

then make a pickle of Salt & Vinegar & if you please put in 2 or 3 cloves & whole pepper & put ye pickle to ym cold unless you have a Silver preserving pan or some such thing to green ym in you must not let ym be long before they boyle or Stay about a minuit after for it will be very apt to tast of Brass.

To pickle Mushrooms another Way

Take ye Best mushrooms you can get put ym in to a little water & rub ym with a coarse cloth & pill ym as you do ym throw ym in to fair water take ym out of yt & put ym in to a Kettle of water pretty Salt let ym boyle a little while & put ym in to a Sieve to drain let ym Stand till they are quite cold then take Sliced Nutmeg whole mace Jaimaco pepper & Lemon pill Boyle these in as much white wine vinegar as will cover ym so let it Stand till it is cold & then put in your mushrooms

To Pickle Purslain

Take ye greatest purslain you can get & after you have Sel some hard beer & water over ye fire with a handfull of Salt when it is ready to Boyle put in yr Purslain & a little allom Stop it up close & hang it pretty high & let it hang till it be green then drain it & make yr pickle with a Ligar & Spice & put it to it when it is cold

To Pickle Cucumbers

Take yr Cucumbers & rub ym with a Cloth put ym in to an Earthen pot put it upon a Chafing dish of Coals boyle some hard Beer & a handfull of Salt & a little allom pour it over ym Boyling, Boyling it once a Day or 3 or 4 times or a little time you may put ym in to pickle made as before with Dill.

To pickle Oysters

Open ym & take ye Liquor & let it Boyle with Bay leaves a Blade or 2 of mace & whole jaimaco pepper when ye Liquor Boyles put in ye Oysters but do not let ym Boyle but Stir ym over a gentle fire till you think they be

Scalded Boyle a little vinegar with yr Liquor.

To pickle Barbarry's

Boyle yᵉ worst of ym in fair water & Strain yᵉ Liquor from ym & while it is hot put in yᵉ Barberry's clean picked in to a pot cover ym close yt they mould when they mould wash ym clean in yᵉ Liquor then Boyle yᵉ Liquor again & when its is cold put in yᵉ Barberry's.

To pickle cucumbers Elder Buds Broom Buds Ash Keys or purslain Stalks

Gather ym in a dry day then take 3 quarts of water & 4 quarts of white wine vinegar 3 handfull of Salt 2 handfull of dill 24 Bay leaves an ounce of whole pepper & as much whole ginger Set yon yᵉ fire & put in a piece of allom let it Boyle well putting in yᵉ things you intend to pickle in to an Earthen pot & put yᵉ pickle to ym Scalding hot & lay something on ym to keep ym Down with a piece of Leather 3 days after uncover ym & put in 2 or 3 Spoonfull of Sweet Oyle & it will preserve ym without mather all yᵉ yoar keeping ym close coverd in a cool place for use.

To pickle all Sorts of flowers

Gather ym in a dry Day yn take a pint of white wine vinegar & as much water put in a handfull of Salt & as much Sugar Set this over yᵉ fire & when it Boyles put in yᵉ flowers do But Scald ym & put ym out again & put ym in when yᵉ pickle is cold to keep ym coverd for use.

To pickle cucumbers another way

Take half a pound of Bay Salt & a 100 of cucumbers put ym into water & let ym lye in it 3 weeks or a month then take a quart of white wine vinegar & a quart of water Boyle ym together & put a pennyworth of allom to it put it Boyling hot to ym & Stop ym close.

To pickle Pidgeons

Take 12 Pidgeons bone ym take Thyme sweet Marjorum Savory shred wth some Lemon pill & 6 anchovies take some pepper salt cloves & mace mix all together then stuff ym & sow ym up yt ye water get not in then set ym on to Boyle in as much water as will cover ym wth some whole pepper & salt when they are almost Enough then take ym up & put in a pint of white wine & put ym in again till Enough then take ym up & put in as much Salt & vinegar as will make it pretty sharp when it is cold take off ye fat & put ym in you may keep ym 2 months eat ym wth Sugar & Vinegar. ——

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